



THE HARBOUR CLUB

WHAT'S
YOUR
FLAVOUR?!

DINING AT THE HARBOUR CLUB

IS ALL ABOUT SHARING

Dishes arrive as they're ready, inviting you to taste, share, and enjoy together

If you have any allergies or intolerances, please inform our Fabulous Staff

KICK OFF

ARTISAN BREAD | 9

Compound Butters: Black Garlic
Sweet Pepper - Parsley Sea Salt

PATA NEGRA | 19

Roasted Nuts

THE GOLDEN EGG | 24

2 Pcs. - Oscietra Caviar

EDAMAME | 9

Salty or Spicy

FOIE GRAS PROFITEROLES | 12

2 Pcs.

SMOKED EEL | 15

Brioche - Asian Style

CAVIAR

OSCIETRA CAVIAR

10 Gr. | 50

30 Gr. | 120

Blini - Smoked Salmon - Crème Fraîche
Mimosa - Shallot - Chives

BELUGA CAVIAR

10 Gr. | 90

30 Gr. | 190

Blini - Smoked Salmon - Crème Fraîche
Mimosa - Shallot - Chives

OYSTERS

1 pc.

BLANC DE NORMANDE - NR. 3 | 7

Manche - France

THE HARBOUR CLUB SPECIAL - NR.3 | 8

CRISPY FRIED OYSTER | 8

Spinach - Hollandaise

GILLARDEAU - NR. 3 | 9

Charente Maritime - France



THE HARBOUR CLUB

SMALL DISHES

AVOCADO CRAYFISH | 18

Wasabi Furikake - Ponzu - Salty Greens

CRISPY GAMBA'S | 20

Spring Onion - Kimchi Mayo

BURRATA | 19

Basil - Tomato - Pistache

KOREAN FRIED CHICKEN | 18

Asian Salad - Triple S Sauce

STEAK TARTARE | 25

INTERACTIVE DINING

Classic Garnish - Sourdough

SEABREAM CEVICHE | 23

Green Gazpacho - Sweet Potato Cream
Corn - Totopos

KING CRAB BRIOCHE ROLL | 60

Brioche - Citrus Crème Fraîche
Oscietra Caviar

BEEF TATAKI | 21

Yakiniku - Ponzu - Crispy Garlic
Chives - Daikon

TUNA TOSTADA | 19

Matcha Salsa - Avocado Cream - Lime

SALMON TOSTADA | 18

Japanese 5 Spice - Miso Cream - Radish

PULLED CHICKEN TOSTADA | 18

Black Garlic Aioli - Mustard Seed
Pickled Onion - Pineapple

PARMESAN MADELEINES | 14

Sun Dried Tomato - Thyme

RICE CRISPIES | 17

2 Pcs. Salmon - 2 Pcs. Tuna



THE HARBOUR CLUB

SUSHI

URAMAKI SPICY CHICKEN MAKI | 22

Chicken - Cucumber - Kimchi Mayo
Red Miso - Spring Onion

SPICY TUNA MAKI | 32

Tuna - Red Miso - Wasabi Mayo - Masago Arare

EBI FRY MAKI | 32

Ebi Panko - Salmon - Teriyaki

SALMON TORCH MAKI | 27

Salmon - Avocado - Kataifi - Teriyaki

WAKAME DRAGON MAKI | 26

Ebi Panko - Avocado - Goma Wakame
Masago Arare

RAINBOW MAKI | 42

Ebi Panko - Tuna - Salmon - Dorada
Avocado - Kimchi Mayo

CALIFORNIA MAKI | 44

King Crab - Avocado - Mango Chutney - Tobiko

EXCLUSIVE HARBOUR MAKI | 78

King Crab - Ebi Panko - Avocado
Wagyu - Caviar

HARBOUR FUTOMAKI | 38

Salmon - Tuna - Avocado - Unagi
Oshinko - Teriyaki - Tobiko

BUDDHA MAKI | 20

Cucumber - Oshinko - Kanpyo
Inari - Avocado - Teriyaki



THE HARBOUR CLUB

SUSHI PLATTERS

SAILORS PLATTER | 50⁵⁰

16 pcs.

Spicy Tuna Maki - Salmon Torch Maki - Ebi Fry Maki
Uramaki Spicy Chicken Maki

CAPTAINS PLATTER | 110⁵⁰

32 pcs.

Spicy Tuna Maki - Salmon Torch Maki - Ebi Fry Maki
Uramaki Spicy Chicken Maki - Rainbow Maki
Dragon Maki - Nigiri Tuna - Nigiri Salmon

NIGIRI CLASSIC PLATTER | 18

5 pcs.

Salmon - Tuna - Inari - Ebi - Avocado

NIGIRI EXPERIENCE PLATTER | 52⁵⁰

14 pcs.

Salmon - Salmon Flambé - Tuna - Inari
Tuna Kimchi Flambé - Ebi - Avocado

SASHIMI

6 pcs.

SALMON - TUNA | 20

SALMON | 17

TUNA | 23

MAGURO ZUKE | 24

NIGIRI

1 pc.

SALMON | 4

TUNA | 6

EBI | 5

WAGYU | 12

SMOKED WAGYU | 13

AVOCADO | 3 

INARI | 4 



THE HARBOUR CLUB

FISH & SEAFOOD

HALIBUT | 44

Lardo Di Colonnata - Salty Greens
Potato - Champagne Sauce

COQUILLES | 30

Eel - Sweet Potato Cream - Beurre
Noisette - Lobster Sauce

GRILLED LOBSTER | DAILY PRICE

Tarragon Mayonnaise

SALMON MISO | 31

Fennel - Champagne Beurre Blanc

SURF & TURF | 65

Lobster Tail - Tournedos - Choron Sauce

DOVER SOLE | 120

For 2 persons

INTERACTIVE DINING

Stuffed Butter Vinaigrette

KING CRAB

100 Gr. | 39

300 Gr. | 100

Cold or Steamed

MEAT & GRILL

THE HARBOUR CLUB STEAK | 42

Foie Gras Sauce - Fried Mushrooms

TOURNEDOS | 46

Choron Sauce - Eryngii King Oyster

SLOW COOKED SHORT RIB | 36

Silver Onion - Ginger Soy Marinade - Soubise Sauce

PEKING DUCK | 36

Pancakes - Cucumber - Hoisin

TOMAHAWK | 12 PER 100 GR

INTERACTIVE DINING

Choron Sauce - Green Veggies - Roseval potatoes

THE WAGYU BURGER | 30

Shallot Chutney - Roasted Tomato
Old Amsterdam Cheese - Black Garlic Mayonnaise

CORN FED CHICKEN | 36

Teriyaki - Tatsui - Shimeji



THE HARBOUR CLUB

VEGATARIAN

RISOTTO | 24

Mushroom - Parsnip - Parmesan

POKEBOWL | 24

Avocado - Tofu - Furikake

DRY AGED BEET | 24

Goat Cheese - Balsamico

CRISPY SPICY SHRIMPZ | 26

Kimchi Mayo - Crispy Garlic - Fried Rice

SIDES

FRIES | 7

LOADED FRIES | 11

FRIED RICE | 9

GREEN VEGETABLES | 12

Sesame - Asian Vinaigrette

CHILI GLAZED CARROT | 10

Macadamia - Yogurt Lime Dressing

CUCUMBER SALAD | 10

Asian Dressing - Sesame

SAUCES | 5

Choron Sauce, Foie Gras Sauce or
Champagne Beurre Blanc

SUPPLEMENTS

CAVIAR

10 Gr. | 35

FRESH TRUFFLE | 12

FOIE GRAS | 12



THE HARBOUR CLUB

DESSERTS

CHOCOLATE DREAM | 36

To Share

Dubai Chocolate - Exotic Fruit

COCONUT-PASSIONFRUIT | 16

Thai Basil - Lemongrass Vinaigrette

ROASTED AMBER MOUSSE | 16

Pear - Hazelnut - Sea Salt - Amber Beer

CRÈME BRÛLÉE | 15

Vanilla - Ice Cream

THC SCROPPINO DELUXE | 18

INTERACTIVE DINING

Belvedere Vodka - Champagne - Lemon



THE HARBOUR CLUB

AFTER DINNER COFFEE

IRISH COFFEE | 12⁵⁰

Jameson Whisky - Coffee - Whipped Cream

FRENCH COFFEE | 12⁵⁰

Grand Marnier - Coffee - Whipped Cream

SPANISH COFFEE | 12⁵⁰

Tia Maria - Coffee - Whipped Cream

ITALIAN COFFEE | 12⁵⁰

Amaretto - Coffee - Whipped Cream

BAILEYS COFFEE | 12⁵⁰

Baileys - Coffee - Whipped Cream

DOM COFFEE | 12⁵⁰

Bénédictine - Coffee - Whipped Cream



THE HARBOUR CLUB



THE HARBOUR CLUB

DRINK
LIKE
A
SAILOR
PARTY
LIKE
A
CAPTAIN

SENATORI

