

COCKTAILS

SUMMER FRUIT CUP Bombay Sapphire, Martini Rosso, Cointreau, mint, ginger ale and lemon.	94
MARTINI AND TONIC Martini Vermouth Bianco or Martini Rosso, tonic and lemon wedge.	72
DEWAR'S DRAMBLE Dewar's 12YO Blended Scotch Whiskey, fresh lemon, sugar syrup and Crème de Cassis.	105
GREY GOOSE LE FIZZ Grey Goose Vodka, fresh lime juice and sparkling water.	83
OCHO OLD FASHIONED Bacardi 8YO, sugar, Angostura Bitters and orange zest.	94
BOMBAY NEGRONI Bombay Sapphire, Martini Rosso and Campari.	99
STAR OF BOMBAY Star of Bombay, sugar syrup, fresh lemon juice and sparkling wine.	83
BETWEEN THE SHEETS D'Ussé VSOP Cognac, Bacardi Carta Blanca, Cointreau and lemon juice.	116
GREY GOOSE ESPRESSO MARTINI Grey Goose Vodka, espresso and Kahlúa	154

FROZEN DRINKS

FROZEN STRAWBERRY DAIQUIRI Bacardi Carta Blanca and strawberry purée blended frozen with a hint of citrus.	66
FROZEN VANILLA PIÑA COLADA Bacardi rum and piña colada syrup blended frozen with fresh pineapple and vanilla.	66

TALL DRINKS

MOJITO Bacardi Bianco Rum and sugar stirred over crushed ice with fresh mint and lime topped with soda.	83
STRAWBERRY PIMMS CUP Pimm's poured tall with strawberry puree, ginger ale and garnished with fresh cucumber and mint.	66

03. Upstairs Deck

HARBOUR HOUSE

RESTAURANT

HARBOUR HOUSE V&A WATERFRONT

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SUSHI BAR

CALIFORNIA ROLLS <i>(8 pcs)</i>	
Salmon or tuna	120
Prawn or linefish	105
Veg	85
FASHION SANDWICHES <i>(8 pcs)</i>	
Salmon or tuna	115
Prawn or linefish	105
Veg	85
SALMON ROSES <i>(6 pcs)</i>	130
RAINBOW ROLLS <i>(8 pcs)</i>	
Salmon or tuna	115
Prawn or linefish	105
RAINBOW SCALLOPS <i>(8 pcs)</i>	325
MAKI <i>(4 pcs)</i>	
Tuna and salmon	85
Prawn and linefish	80
Veg	70
TENAKA <i>(hand roll)</i>	
Salmon, tuna, prawn or linefish	135
Veg	115
SUSHI SALAD	125
RAINBOW PRAWN TEMPURA ROLL with cream cheese	185
SASHIMI <i>(each)</i>	
Salmon, tuna or linefish	39
DEEP FRIED FUTO MAKI	
Salmon, tuna or linefish	130
Veg	95
CRUNCH ROLL <i>(8 pcs)</i>	
Salmon, tuna, prawn or linefish or veg	135
TERIYAKI ROLL <i>(8 pcs)</i>	
Salmon, tuna, prawn or linefish	165
Veg	155
TEMPURA <i>(4 4)</i>	125
4 teriyaki rolls	
4 rainbow prawn tempura topped with tempura prawn	
NEW STYLE SASHIMI	
Salmon, tuna or linefish	160
Scallops	235
NIGIRI <i>(each)</i>	
Salmon or tuna	40
Prawn or linefish	35
BAMBOO OYSTER (4)	95
MAKI OYSTER (4)	135

TOJO PLATTER <i>(mixed) (15 pcs)</i>	275
TOJO PLATTER <i>(salmon or tuna only)</i>	310
HARBOUR HOUSE PLATTER <i>(mixed) (30 pcs)</i>	515
HARBOUR HOUSE PLATTER <i>(salmon or tuna only)</i>	555
EDAMAME BEANS	65

SMALL PLATES

CRUDO	105
Fresh linefish, tomato, basil, lemon, capers, chilli, olive oil and toasted ciabatta.	
BEEF CARPACCIO	135
Seared matured beef fillet, parmesan, fried garlic creamed horseradish, lemon, fresh herbs and olive oil with toasted ciabatta.	
CRISPY PRAWNS	145
Herbs, lemon and aioli.	
FRITTURA MISTA	150
Crispy prawns, calamari, fish, zucchini, herbs, lemon salt & aioli.	
ENDIVE SALAD	95
Pears, honey candied walnuts, goat's cheese, croutons, crumbs, sherry vinegar dressing and chives.	

SPECIALITIES

WARM SEAFOOD SELECTION	SQ
Tiger prawns, West Coast mussels, fresh linefish and tender calamari tubes. Served with summer rice salad, aioli, basil mayo and fresh lemon.	
SEAFOOD PLATTER	545
Paprika calamari, grilled linefish and grilled giant prawns.	
COLD SEAFOOD SELECTION	950
Grilled crayfish, oysters, cold mussels, calamari ceviche, prawn cocktail.	

DESSERTS

CLASSIC CRÈME BRÛLÉE	75
Made with Madagascan vanilla. Pair with Glenmorangie Nector d'or	105
NEW YORK-STYLE BAKED CHEESE CAKE	90
With caramel ice cream and meringues. Pair with Frangelico	28
DARK CHOCOLATE TART	85
Dark chocolate and almond tart with vanilla ice cream. Pair with Glenmorangie Lasanta	83

COCKTAILS

MCC COCKTAILS

APEROL SPRITZ	94
Aperol with Pongrác, soda water and topped with a fresh orange wedge.	
PONGRÁCZ COCKTAIL	94
Pongrác with a dash of Angostura bitters and sugar.	

SHORT DRINKS

BLUE LAGOON	83
Absolut Vodka, blue Curacao and lemonade.	
MARGARITA	77
100% agave tequila, triple sec, fresh lime juice shaken ice cold with flaked sea salt.	
CAIPIRINAH	83
Mainstay Cane with fresh limes topped with crushed ice.	
COSMOPOLITAN	83
Absolut Vodka and triple sec shaken with cranberry juice and fresh lime.	
CLASSIC MARTINI	72
Bombay Sapphire Gin or Absolut Vodka shaken with dry Vermouth and served with an olive.	