

Harboufront Dinner

Cold Appetizers

***Sushi Sampler \$19.00**

A special selection of sashimi, nigiri and makimono

***Lobster Salad \$21.00**

Lobster morsels, avocado and mango with a citronette dressing, Bermuda onions and arugula salad

***Salmon Tartare & Tuna Carpaccio \$19.00**

Razor thin slices of raw tuna and a tower of marinated salmon with a ginger, soy and chili dressing

Shrimp Cocktail \$18.00

Plump shrimp with a chiffonade of mixed greens and spicy cocktail sauce

Beef Carpaccio \$18.00

Thin slices of raw beef tenderloin with arugula and shaved parmesan

Hot Appetizers

Oyster Tempura \$21.00

Lightly fried oyster in Japanese batter in half shell with a spicy soy sauce

Snails \$16.00

Garlicky snails with crushed red chili peppers and fresh herbs

***Seafood Skewers \$21.00**

Shrimp and scallops on a frisée salad with balsamic reduction served with saffron champagne sauce

Mussels \$18.00

Simmered in white wine, garlic, herbs and spicy tomato fish broth

Clams \$18.00

Simmered in garlic, herbs, cherry tomato and wine sauce

***Lobster "Puff Pastry" \$20.00**

Puff pastry parcel filled with lobster and vegetables in lobster sauce

Soups and Salads

Famous Bermuda Chowder \$10.00

Local fish soup laced with Bermuda Black Rum and Sherry Peppers

Soup of the Day \$9.00

See your waiter for details

Caesar Salad \$14.00

With shaved parmigiano reggiano, herb croutons

Harbourfront Salad \$14.00

Radicchio, frizee and baby spinach with raspberry dressing

Caprese and Avocado \$19.00

Fresh mozzarella cheese, cherry tomatoes and avocado with basil and extra virgin olive oil

Arugula Salad \$16.00

Arugula, cherry tomatoes, onions with citronette dressing and shaved parmesan

Pasta

Linguine Aragosta \$30.00

Lobster Morsels with asparagus, sun dried tomatoes, mushrooms, wine and herbs in a spicy tomato cream sauce

Risotto Porcini \$27.00

Carnaroli rice with porcini mushrooms and parmigiano reggiano

Fettuccine E Agnello \$31.00

Egg noodles in lamb jus, feta cheese topped with grilled New Zealand lamb chops\

Rigatoni Florentine \$24.00

Tube shaped pasta with chicken and spinach in white wine cream sauce

Lobster Ravioli \$27.00

Homemade lobster ravioli with scallops in saffron cream sauce

Tagliatelle \$26.00

Homemade squid ink pasta with shrimp and roasted sweet pepper sauce

Main Dishes

*** SALMON CORDON BLEU 34.00**

Pan fried salmon filled with crab meat served on champagne sauce with zucchini

ROAST CHICKEN 26.00

Half-baked Chicken infused with Aromatic Fresh Herbs

YELLOWFIN TUNA 31.00

Pan Seared Tuna on braised Yellow Peas and Wasabi Cream Sauce

LOCAL CATCH \$market price

Catch of the Day, with Lemon Butter Sauce, Potatoes and Vegetables

BENTO BOX 37.00

Miso soup to start

An authentic Japanese lunch box with spicy tuna maki, eel, salmon, tuna sashimi
shrimp tempura on salad
black cod and stir fried vegetables

PORK CHOP MILANESE (ORIGINAL RECIPE) 30.00

Thinly pound and breaded, served on Arugula, Onion, Cherry Tomato Salad, drizzled with Citronette Dressing

*** VEAL "OSCAR" 36.00**

Charbroiled Veal Loin with Shitake Mushroom Sauce served with Roesti Potatoes and Seasonal Vegetables

HARBOURFRONT CIOPPINO 39.00

Shrimp, mussels, clams, calamari and fish fillet, stewed in tomato saffron broth (Pierangelo's recipe)

FEGATO ALLA VENEZIANA 27.00

Veal Liver pan seared, served with Onion Gravy, Polenta and Vegetables

*** BLACK COD FISH 37.00**

Marinated in Miso, Mirin, Sake, Sesame Oil, Pan-fried and served on Bok Choy, Bean Sprouts and Steamed White Rice

ROASTED DUCK BREAST 34.00

Roast Duck Breast thinly sliced and Duck Sausage with Orange Anise Sauce served with braised Red Cabbage and Mashed Potatoes

TONKATSU 28.00

Pork Cutlet breaded, served on Japanese Potato Salad and shredded cabbage with Tonkatsu Sauce

Signature Dishes

Created for our "regulars" over the years by Head Chef Th ong Lee Goh and your Host Pierangelo Lanfr anchi - these dishes come highly recommended!

Togarachi \$14.00

Spicy Tuna, Japanese Mayo, Tobiko, Scallions, Tempura Bits

Tuna Tartare \$23.00

The New Harbourfront Recipe

Steak Tartare \$25.00

Traditional Condiments

Harbour Special \$18.00

Lobster Tempura, Cucumber with Salmon Roe and Spicy Tuna
Shrimp Tempura wrapped with Eel in Unagi Sauce

I Se Bi \$22.00

Lobster and Crab Meat mixed with Japanese Mayo, wrapped in Cucumber and served with Seaweed Salad and Special Sauce

Yacky Sash \$22.00

The Freshest Fish, Thinly Sliced and Lightly Flamed served with Harbourfront Secret Sauce and Jalapeno

Shiro \$25.00

A Beautiful Layered Creation Consisting of Tuna, Salmon, Yellowtail and Wahoo Each with a Different Special Sauce

Buffalo Mozzarella \$24.00

Served with Different Toppings:
Shrimp, Lobster, Scallops, Ham and Tomato

Tokio M. \$15.00

Tuna Norimaki In/Out
Tempura served with Harbourfront Special Spicy Sauce

Soba Noodles \$24.00

Green Tea Soba served with Morsels of Fresh Crabmeat with Sea Weed, Ginger, Tobiko and Scallions In a Soya, Mirin and Sesame Sauce

From The Grill

- ***DRY AGED STRIPLOIN STEAK** • 14 oz 38.00
- ***RIB EYE STEAK ON the BONE** • 18-20 oz 38.00
- FILLET STEAK** • 12 oz 36.50
- NEW ZEALAND RACK OF LAMB** • 18 oz 38.00
- ***PORTERHOUSE STEAK ON the BONE** • 42 oz 89.00
- ***GRILLED JUMBO SHRIMPS** 39.00

All grilled items are served with Potato and Vegetables of the Day

Side Dishes

- Onion Rings** \$4.50
- French Fries** \$4.50
- Creamed Spinach** \$8.00
- Steamed Asparagus** \$10.00

Please note that smoking of Cigars is not allowed in the Dining Room, while Guests are having their meal.

For your convenience, a 17% gratuity will be added to your bill, for a party of more than 8 persons, a 20% gratuity will be charged

Desserts

KEY LIME PIE

Authentic Key Lime Tart in a refreshing Granola Crust

CHOCOLATE PUDDING CAKE

Mouthful of Chocolate Pudding between two layers of Dark Chocolate Cake

TIRAMISU

Italian Coffee Mousse Cake with Biscotti

MANGO MOUSSE

A Terrine of Light Mango Puree and Whipped Cream

CREME BRULEE CHEESE CAKE

Vanilla Bean- flecked Crème Brulée layered with Cream Cheese

DARK AND STORMY CHOCOLATE TRUFFLE

Served warm with coconut ice cream

APPLE CREPE

Granny Smith Apple rolled in a thin Pancake and topped with Cinnamon Ice Cream

SELECTION OF CHEESES \$13.95

Accompanied by Table Grapes and Crackers and Marmalade

*An additional surcharge will be applied to our Dine Around Customers