



*Our beloved Amsterdam.
A city of many faces, yet united with tolerance and acceptance.
A city without prejudice and a city that never ceases to amaze.
Amsterdam, forever in our hearts.*



With dedication, passion and skill, the bartenders of the Twenty Third Bar have created a wide range of homemade syrups and purées which are used throughout the cocktail menu.

Each of the drinks on our menu carry a unique story with them and represent a certain sentiment, feeling or memory specific to an area, place or event.

Please join our adventure and be surprised by our showcase of flavours.

In case of allergies, specific dietary requirements or your desire for other cocktails, please notify our bar staff. All prices are quoted in euro (€) and including VAT.

SIGNATURE COCKTAILS

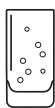
Our signature cocktails are the expressions of the creativity from our bar team. A twist on a classic, an exploration of unique flavours or an ode to the Japanese heritage of Okura Hotel Amsterdam. They are a mix of different, expertly crafted cocktails, tailored to create a unique experience within our bar.

The magical view over the Amsterdam skyline, our Japanese roots, and our Dutch identity will always be an inexhaustible source of inspiration for our bar team.

We would like to invite you to try any of these beverages! Should you not be able to find anything of your liking, our team will be very glad to assist.



SIGNATURE COCKTAILS



Almost a Japanese Highball

17

Non-alcoholic available

14

Uncle Nearest 1856 Tennessee whiskey ~ honeysuckle ~ bittermelon ~ bubbles

A sweet and sour, refreshing, bubbly cocktail. Light in flavour and alcohol, but rich in flavour. It reminds us of a classic Japanese highball, but just not quite a Japanese highball.



Shiso Mizuwari

23

Non-alcoholic available

14

Nikka Taketsuru whiskey ~ green shiso Cordial ~ jasmin silver tips tea ~ green cardamom ~ bubbles

Herbacious, refreshing, light and fizzy. It is inspired by the 'mizuwari' style drink, but with a green shiso touch.



Purple Shiso Rain

17

Yamanoka shiso shochu ~ purple shiso cordial ~ purple shiso vinegar ~ bubbles

All things 'purple shiso' combined in a single drink. Refreshing and delicate, with a sweet umami undertone.



The Side Piece

25

Pink dragonfruit infused The Lost Explorer Espadin ~ The Lost Explorer Tobalá ~ Cocchi Rosa Aperitivo Americano ~ lime juice

A round, full bodied, citrusy and sour style drink, with a blend of two very smooth mezcals. A modern take on the popular Margarita.



Bohemian Cuvée

20

Macho saké ~ strawberry ~ rhubarb ~ vanilla ~ jasmin ~ kabosu juice ~ veggwhite ~ Cuvée Okura

With a full bodied, sweet and with a rich citrusy and fruity touch, this cocktail is great for any celebration.





Lost Gimlet

19

Tanqueray gin ~ The Lost Explorer Espadin ~ Granny Smith apples ~ celery ~ coriander seed ~ lemon juice

A refreshing but earthy and herbal drink. Balanced sweet and sour, with rich botanical notes.



Pisco Clear Negroni

23

Pisco 1615 Mosto Verde ~ Campari ~ home made vermouth based on sauvignon blanc ~ Acqua di Cedro and Italicus ~ Greek yoghurt ~ clarified

This interesting take on a negroni is fruity and rich, with a small touch of freshness from the Greek yoghurt.



Miso Old Fashioned

17

Porcini infused Bulleit Rye whiskey ~ Tio Pepe Sherry ~ Tomato Miso Cordial

An umami, sweet en briney take on an old fashioned style cocktail, with that tangy aroma of the sherry and tomato to keep it fresh. Spirit forward and high in alcohol, but still smooth!



Golden Gibson

20

Saffron infused Ketel One vodka ~ Tanqueray Ten gin ~ Dolin dry vermouth ~ saffron onion brine

A golden and unique concoction for the Gibson Martini lovers. The same golden color and luxurious feeling as a sunset witnessed in the fall on the twenty third floor at Hotel Okura Amsterdam.



Lychee Shochu Martini

23

Daiyame Shochu ~ Nikka Coffey gin ~ Tio Pepe Sherry ~ Kwai Feh lychee liqueur ~ Dolin dry vermouth

Made by the bar manager, for the bar manager, who is a true dry martini aficionado. This dry martini is floral, boozy, intense, fruity with a delicate almond touch.



Bloody Mary Twenty Third Bar Style

18

Ketel One vodka ~ tomato juice ~ soy sauce ~ spices ~ lemon juice

A true Evergreen in our Bar already for a few years. Our homemade Bloody Mary Mix adds an extra touch of umami notes and a spicy kick.



FORGOTTEN CLASSICS



East 8 Hold Up

17

Ketel One vodka ~ Aperol ~ pineapple juice ~ passionfruit ~ lime juice

Created in Milk & Honey bar in 2010 by Kevin Armstrong. He now owns world-famous, award-winning bar Satan's Whiskers. This cocktail was inspired by the part of London, where Kevin lived in, E8, where muggings were commonplace.



Millionaire no. 1

20

Overproof rum ~ sloe gin ~ apricot liqueur ~ lime juice

The Millionaire No. 1 is a Prohibition-era cocktail known for its rich, layered flavor. The recipe first appeared in Harry Craddock's Savoy Cocktail Book in 1930. The name 'Millionaire' was popular during the 1920s for cocktails meant to evoke decadence and Millionaire no.1 luxury, despite being created during the height of bootleg culture.



Vieux Carré

19

Bulleit Bourbon ~ Courvoisier V.S.O.P. ~ D.O.M. Bénédictine ~ Cocchi vermouth di Torino ~ Peychaud's bitters ~ Angostura bitters

This delicious Old fashioned style herbal drink was created in 1938 by Walter Bergeron, the then Head Bartender at the Monteleone Hotel in New Orleans. It is named after the French quarter in New Orleans, famous for its antique shops and the iron lace balconies.



Pendennis Club

17

Tanqueray No. 10 gin ~ apricot liqueur ~ Dolin Dry vermouth

This spirit-forward drink first appeared in the 'The World's Drinks and How to Mix Them' in 1908 and it is named after the Pendennis Club in Louisville, Kentucky. The combination of Gin with Apricot liqueur is a perfect Martini style After Dinner drink.



Jungle Bird

20

Zacapa no.23 Centario Rum ~ Campari ~ pineapple juice ~ lime juice

A classic Tiki style Drink that stands out due to the uncommon use of a Campari Bitter, the drink is a refreshing and delightful blend between bitter and sweet. Originally created by Jeffrey Ong in 1973 as a welcome drink for the opening of the Kuala Lumpur Hilton, the drink gained most of its popularity in 2003 after being mentioned in Jeff Berry's book "Intoxica!". Since then it has become the national Cocktail in Malaysia.



MOCKTAILS



Blue 'n' Peppa

14

Tanqueray 0% ~ white peppercorn syrup ~ guava puree ~ Fever Tree soda ~ blueberry foam

A sweet and sour beverage, with a rich texture. Fruity, with a sassy bite from the delicate white pepper.



Urban Kick

17

Paragon Palo Santo cordial ~ Amarico Non- Alcohol vermouth ~ Raspberries ~ Madame Jeanette ~ espresso

If you like coffee and spicy this is the drink for you. A wonderful kick from the Madame Jeannette gives this drink just that bit of extra kick!



Yuzuchuan

19

Yuzu infused Herb All ~ lemon zest ~ Yuzu juice ~ Red Szechuan Pepper

Citrusy and smooth. A luxurious gimlet style drink. Sweet and sour, with herbal and mild and delicate electric notes from the Szechuan pepper.



0% Bananasplit

16

Cacao butter infused Lyre's Amaretti ~ 0% waste banana syrup ~ clarified with almond milk ~ lime juice

A clear, rich, tropical tiki style beverage. Banana, cacao, amaretto aroma, what is not to love?



0% Negroni

16

Herb All ~ Amarico non alcoholic vermouth rosso ~ Lyre's Aperitivo

Bitter, sweet, herbal. A non alcoholic version of the classic Italian aperitif.



The Mandarin

15

Herb All ~ mandarin syrup ~ kabosu juice ~ sansho leaf ~ bubbles

This mildly fizzy drink is a celebration of all that is mandarin. The full fruit is used in the syrup, allowing for more zesty and intense aromas of this wonderful citrus fruit.



0% Aperitif style Piña Colada

14

Coconut milk clarified pineapple juice ~ coconut water ~ bubbles

Booze it up with William George rum

19

A light and refreshing take on the all-time beach classic: Piña Colada. This version you will want to drink all night long!



SPARKLING WINE

		Glass	Bottle
N.V.	Cuvée Okura Brut, Netherlands	20	120

CHAMPAGNES

		Glass	Bottle
N.V.	Veuve Clicquot Ponsardin Brut, Reims	27	150
N.V.	Delamotte Brut, Mesnil-sur-Oger	35	175
N.V.	Ruinart Blanc de Blancs, Reims		295
N.V.	Gosset Grande Cuvée Brut, Aÿ		140
N.V.	Krug Grande Cuvée Brut, Reims		470
N.V.	Dom Perignon Brut, Épernay		750
2013	Veuve Clicquot Rosé, Reims		225
N.V.	Ruinart Rosé, Reims		280
N.V.	Billecart-Salmon Rosé, Épernay		245
N.V.	Laurent-Perrier Rosé, Épernay		270

Small bottle | 375 ml

N.V.	Ruinart, Blanc de Blancs Brut, Reims	145
N.V.	Ruinart Rosé, Reims	140



WINES

White wines		Glass	Bottle
2023	Menetou-Salon, P. Clement <i>Sauvignon Blanc</i> Loire, France	14	70
2022	Domaine Chavy-Chouet, 'Les Femelottes' <i>Chardonnay</i> Bourgogne, France	19	95
2023	Elena Walch <i>Pinot Grigio</i> Alto Adige, Italy	14	70
2021	Bernardus <i>Chardonnay</i> California, USA	19	95

Rosé wines		Glass	Bottle
2023	MIP <i>Cinsault, Grenache, Syrah</i> Provence, France	13	65

Red wines		Glass	Bottle
2020	Barón de Ley, Reserva <i>Tempranillo</i> Rioja, Spain	14	70
2023	Luigi Einaudi <i>Barbera</i> Piedmonte, Italy	15	75
2018	Château Tour de Mirambeau <i>Merlot, Cabernet Sauvignon</i> Bordeaux, France	16	80

Small bottle | 375 ml

2018	Tommasi Amarone della Valpolicella <i>Corvina Veronese, Molinara, Rondinella</i> Verona Italy	80
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INTERNATIONAL SPIRITS

Vodka

All prices are based on a 35ml pour

Ketel One	10
Tito's	11
Haku	11
Grey Goose	12
Konik's Tail	14

Gin

All prices are based on a 35ml pour

Tanqueray	10
Plymouth	10.5
Tanqueray Ten	12
Hendricks	12.5
Gin Mare	13
Bobby's Dutch Gin	13
Monkey 47	14
Roku Gin	14
Copperhead	15
Copperhead Scarfes Edition	15
Sipsmith VJOP	15

Genever

All prices are based on a 35ml pour

Bols Genever	9
Bols Barrel Aged	11
Bols Corenwyn	9
Baker's Best Genever	11
Old Duff Malt Wine	14
Van Wees Zeer Oude Genever 15y	18



WHISKIES

Scotch

Blended	10ml	20ml	35ml
Naked Malt			11
Johnnie Walker Black Label			10
Johnnie Walker Gold Label			13
Johnnie Walker Blue Label		30	50
Johnnie Walker King George V	35	70	100

Main Land	10ml	20ml	35ml
Glenmorangie Lasanta 12y			18
Glengoyne 15y			19
Oban 14y			18
Dalmore 15y			30
Dalmore Cigar Malt			34
Tamdhu 18y		34	55
Dalmore King Alexander III	21	42	70
Macallan Rare Cask	32	64	95

Islands	10ml	20ml	35ml
Laphroaig 10y			11
Talisker 10y			12
Talisker Port Ruighe			15
Lagavulin 16y			22
Ledaig 18y		25	40
Talisker 25y	25	45	78

Japanese	10ml	20ml	35ml
Nikka Taketsuru Pure Malt			16
Hibiki Harmony			34
The Chita			19
Hakushu Distiller's Reserve			36
Hakushu 18y Anniversary Edition	95	190	320
Yamazaki 12y		35	60
Yamazaki 18y Anniversary Edition	75	150	260



American

All prices are based on a 35ml pour

Bourbon

Bulleit Bourbon	11
Maker's Mark	11
Woodford Reserve	12
Michter's Bourbon	15

Other American

Bulleit Rye	11
Woodford Rye	15
Michter's Rye	17.5
Westward Single Malt Pinot Noir Cask	22
Uncle Nearest 1884 Tennessee Whiskey	15
Uncle Nearest 1856 Premium Tennessee Whiskey	18

World Whiskies

All prices are based on a 35ml pour

Irish

Teeling Small Batch	10
Red Breast 12y	15
Kinahan Merlot Cask 11y	20

Dutch

Millstone Rye	16
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AGAVE SPIRITS

Tequila

	10ml	20ml	35ml
Don Julio Blanco			13
Fortaleza Blanco			19
Don Julio Reposado			15
Don Julio 1942		40	70
Clase Azul Plata		24	40
Clase Azul Reposado	17	34	60

Mezcal

	10ml	20ml	35ml
Lost Explorer Espadin			16
Lost Explorer Tobala			30
Lost Explorer Salmiana		25	40
Clase Azul San Luis Potosí	30	60	100



RUM

	10ml	20ml	35ml
Pampero Blanco			9
Havana 3			9
Ypioca Cachaca Ouro			9
Flor de Caña 12y			11
Rum Bar Overproof			11
Gosling's Black Seal			11
Diplomatico Mantuano			11
Diplomatico Reserva Exclusiva			12
Plantation OFTD Overproof			12
William George			13
Rhum JM VSOP			14
Black Tot			15
Zacapa 23			15
Zacapa XO		20	30
Zacapa Royal	25	50	72

BRANDY

Cognac	10ml	20ml	35ml
Courvoisier VSOP			14
Courvoisier XO			35
Hennessy XO			50
Courvoisier Mizunara Cask	100	200	330
Remy Martin Louis XIII	110	220	390
Courvoisier L'Essence	110	220	390

Calvados

Chateau du Breuil VSOP			12
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World Brandies

Pisco 1615 Acholado			11
Pisco 1615 Mosto Verde			11
Grappa			12
Laird's Applejack			11



DIGESTIVES

Amaro	35ml
Amaro Montenegro	8
Amaro Lucano	8
Amaro Averna	7
Amaro Nonino	10
Cynar	8

Liqueurs	35ml
Amaretto Adriatico	10
Caffe Borgetti	9
Yuzucello by Ciel Bleu	
Lucignolo Limoncello	9.5
Chartreuse Jaune	17

Port, Sherry, Vermouth	80ml
Barolo Chinato	26
Cocchi vermouth di Torino	13
Dolin dry vermouth	9
Taylor's Ruby Select	9
Taylor's 10y Reserve	12

JAPANESE DRINKS

	50ml	100ml
Horin Sake	8.5	17
Plum Wine	12	20
Yuzu Sake	10	19

BEERS

Heineken draught	7
Sapporo	7
Brouwerij 't IJ Wit	9
Brouwerij 't IJ IPA	9
Okura New England IPA	9
Texels Tuunwal Tripel	9.5
0.0 Heineken	7
VanDeStreek Non Alcoholic IPA	9



TASTINGS BY SERRE

Casalba charcuterie 35

Fuet Ibérico de bellota & Paleta Ibérico de bellota

① **Gouda cheese** 12

4-, 6- & 38 months aged

Ortiz anchovy 13

Crostini & bell pepper

Gamba tempura 20

Okonomiyaki flavoured

Dutch bitterballen 5 pieces 11

Whole grain mustard

① **Thai bitterballen** 6 pieces 11

Passion fruit mayonnaise

Oysters classic 6 / 12 pieces 35 / 69

Creuse no.3

Kitchen is open from 16.00 to 21.00 hours

SERRE.



TASTINGS BY CIEL BLEU

Dutch charcuterie selection 14

Friese nagel, grill & ox sausage

Gouda cheese 12

4-, 6- & 38 months aged

Chicken Karaage 16

Yankiniku sauce & ginger

Tempura gamba 20

Okonomiyaki sauce & bonito flakes

Veal Bitterballen 6 pieces 11

Cloves & mustard

① **Thai bitterballen** 6 pieces 11

Mango chutney & coriander

Lobster rol 18

Furikake & wasabi

Irish Mór oysters 3 pieces 18

Old school

Caviar

We serve your choices of caviar as of 10 grams per selection

Baeri caviar per gram 8

Oscietra caviar per gram 10

Imperial caviar per gram 12

Beluga caviar per gram 15

Kitchen is open from 18.00 to 22.30 hours

cb
CIEL BLEU

