



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

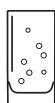
Our signature cocktails are the expressions of the creativity from our bar team. A twist on a classic, an exploration of unique flavours or an ode to the Japanese heritage of Okura Hotel Amsterdam. They are a mix of different, expertly crafted cocktails, tailored to create a unique experience within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

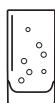
17

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

Herbaceous, refreshing, light and fizzy. It is inspired by the 'mizuwaru' 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, citrussy 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 citrussy and fruity touch, this cocktail is great for any celebration.



CynCity

15

Chambord ~ Shanksy's Whip ~ Cynar ~ verjus ~ cream

This drink has it all. A fruity, velvety and persuasive twist on the well known White Russian Cocktail.





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. | Gosset Grande Cuvée Brut, Aÿ | 35 | 175 |
| N.V. | Ruinart Blanc de Blancs, Reims | 295 | |
| N.V. | Krug Grande Cuvée 173eme, Brut, Reims | 490 | |
| 2017 | Dom Pérignon Brut, Épernay | 490 | |
| N.V. | 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

| | | | Glass | Bottle |
|------------------------------|--|--|-------|--------|
| White wines | | | | |
| 2023 | Menetou-Salon, P. Clement <i>Sauvignon Blanc</i> Loire, France | | 14 | 70 |
| 2023 | Louis Jadot Couvent de Jardins <i>Chardonnay</i> Bourgogne, France | | 19 | 95 |
| 2024 | Elena Walch <i>Pinot Grigio</i> Alto Adige, Italy | | 14 | 70 |
| 2023 | Bernardus <i>Chardonnay</i> California, USA | | 19 | 95 |
| Rosé wines | | | Glass | Bottle |
| 2025 | 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 |
| 2024 | 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 |



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 |
|---------------|----|

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 |
| Plantation XO | | 16 |
| William George | | 13 |
| Rhum JM VSOP | | 14 |
| Black Tot | | 15 |
| Zacapa 23 | 20 | 15 |
| Zacapa XO | 25 | 50 |
| Zacapa Royal | | 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 |
|------------------------|----|

World Brandies

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



DIGESTIVES

Amaro

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

Liqueurs

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

Port, Sherry, Vermouth

| | |
|---------------------------|------|
| Barolo Chinato | 80ml |
| Cocchi vermouth di Torino | 26 |
| Dolin dry vermouth | 13 |
| Taylor's Ruby Select | 9 |
| Taylor's 10y Reserve | 9 |
| | 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 |
| <i>Fuet Ibérico de Bellota & Paleta Ibérico de Bellota</i> | | |
| | | |
| (V) Gouda cheese | | 12 |
| <i>4-, 6- & 38 months aged</i> | | |
| | | |
| Ortiz anchovy | | 13 |
| <i>Crostini & bell pepper</i> | | |
| | | |
| Gamba tempura | | 20 |
| <i>Okonomiyaki flavoured</i> | | |
| | | |
| Dutch bitterballen | <i>5 pieces</i> | 11 |
| <i>Whole grain mustard</i> | | |
| | | |
| (V) Beetroot and Cumin | <i>2 pieces</i> | 14 |
| | | |
| Brioche pulled chicken | | 18 |
| <i>Japanese Hoisin</i> | | |
| | | |
| Lobster and Wasabi | <i>2 pieces</i> | 13 |
| | | |
| Oysters classic | <i>6 / 12 pieces</i> | 36 / 69 |
| <i>Creuse no.3</i> | | |

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 11

Cloves & mustard

Thai bitterballen 11

Mango chutney & coriander

Lobster roll 18

Furikake & wasabi

Irish Mór oysters 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

qb
CIEL BLEU

