



ROOM SERVICE
MENU



BREAKFAST

6.00 am - 12.00 pm

ENGLISH BREAKFAST | 44

Two fried eggs of your choice, chicken sausages, bacon, baked beans, black pudding and mushrooms. Served with a breadbasket including toast and English muffins. Alongside your choice of freshly brewed coffee or tea and fresh juice.

CONTINENTAL WELLNESS BREAKFAST | 44

Your choice of an egg-white omelette with tomato and spinach or a boiled egg. Served with fruit salad, yoghurt, charcuterie plate and a breadbasket including toast. Alongside your choice of freshly brewed coffee or tea and fresh juice or smoothie.

Should you wish to pre-order breakfast in your room, please fill in the room service breakfast order card, indicate the preferred service time and hang the card on the door handle before 4.00 am.

Please inform our team of any allergies that you have while placing your order. Our allergy information can be found in our Allergy Guide.



FREE RANGE EGGS

Eggs Benedict	20
Poached eggs on an English muffin & Hollandaise sauce and your choice of bacon, ham, spinach or smoked salmon	
✓ Two-egg omelette with grilled tomato	16
Served with your choice of tomato, spinach, paprika, onion, chili pepper, turkey, ham, bacon or cheese	
✓ Two-egg sunny-side up	16
Served with your choice of tomato, spinach, paprika, onion, chili pepper, turkey, ham, bacon or cheese	



FROM OUR PASTRY CHEFS

✓ Belgian waffles with vanilla cream, berries & maple syrup	12
✓ Pancakes, Dutch-style, with Nutella & maple syrup	12
✓ Poffertjes, traditional Dutch mini-pancakes, with butter & powdered sugar	12

FRUITS & CEREALS

✓ Swiss Bircher muesli	12
Classic specialty with apple, oats, nuts, dried fruit & yoghurt	
✓ Selection of breakfast cereals	8
All bran, muesli, chocolate cruesli, apple cruesli or cornflakes	
✓ Your choice of yogurts	6
Full-fat, low-fat or fruit	

FROM THE BAKERY

Selection of breads & rolls 5 pieces	15
Assortment of muffins, croissants & Danish pastries 3 pieces	15

BREAKFAST BEVERAGES

Smoothies (mango, strawberry)	6
Orange or grapefruit juice	6
Apple or carrot juice	6
Tea, coffee or espresso	7.5
Cappuccino, cafe latte or flat white	8
Milk (whole, skimmed, soy, oat)	6
Chocolate milk, served hot or cold	6

CHAMPAGNE & SPARKLING WINES

Moët & Chandon champagne	23
Cuvée Okura Dutch sparkling wine	21
Simonsig Vonkel brut sparkling wine	14
Also available as a mimosa with orange or grapefruit juice	



SPECIAL EVENING PACKAGES

JAPANESE NIGHT

Indulge in a selection of specially crafted Japanese dishes.

Includes

- Steamed Japanese rice
- Japanese chicken curry with pickles
- Glass of Ibuki Junmai Toyokuni Shuzo sake or Cuvée Okura
- A selection of Japanese bonbons

54 per person

Available from 11.00 am to 11.00 pm.

FAMILY NIGHT

Dinner & snacks for the perfect family night in from movie night to board games.

Includes

- Angus Beef burger with fries or Spaghetti Bolognese
- Ice cream or sorbet, 1 flavour
- Pringles or mixed nuts
- Your choice of a soda or water (still or sparkling)

50 per person

Available from 11.00 am to 11.00 pm.

A variety of activities can be found through our concierge at 7444.



LUNCH & DINNER

11.00 am - 11.00 pm

SALADS

ⓧ	Green salad with little gem, avocado, cucumber, watercress & Xeres dressing	20
ⓧ	Avocado tomato salad	19
	Caesar salad with Parmesan & anchovies	21
	Caesar salad with chicken, Parmesan & anchovies	26



SOUPS

ⓧ	French onion soup	13
ⓧ	Vegetarian minestrone soup	13



AUTHENTIC JAPANESE KAISEKI CUISINE

Available Thu-Mon (restaurant closed on Tue & Wed) – 6.30 pm - 8.00 pm

Yamazato serves authentic Japanese haute cuisine, kaiseki ryori. It is the first traditional Japanese restaurant in Europe to be awarded a Michelin star.

Omakase nigiri sushi starter	60
Selection of nigiri-sushi (8 pieces) & miso soup	

Sashimi Moriawase starter	60
Selection of 5 kinds of sashimi	

Expected preparation time is 30 minutes.

SIDE DISHES

ⓧ	Steamed Japanese rice	8
ⓧ	Fried rice with crispy onions	8
ⓧ	Pasta arrabbiata	8
ⓧ	French fries	8
ⓧ	Pan roasted broccoli	8
ⓧ	Green asparagus	8
	Side Caesar salad	8
ⓧ	Side green salad	8





MAIN COURSES

All main courses are served with your choice of side dish

Dutch Weiderund tenderloin 200 grams	56
Dutch Weiderund sirloin steak 250 grams	44
Free range roasted chicken breast with chives crème sauce	30
Cod fillet ponzu with asparagus, haricot vert & crispy rettich	31
Salmon fillet with spinach and saus vin jaune	31
Fish & chips, the finest cod tempura & French fries	31

BURGERS & SANDWICHES

Angus beef burger with tomato, aged cheese & tempura onions	31
Club sandwich with fried egg, turkey, bacon & tomato	25
Grilled cheese sandwich with Dutch ham & Beemster cheese	24
Chicken avocado wrap with chili sauce, tomato & garden herbs	24
Steam bun chicken karaage with togarashi mayonnaise	24

NOODLES, PASTA & RICE

Japanese-style beef curry with Japanese pickles & rice	33
Japanese-style chicken curry with Japanese pickles & rice	29
Spaghetti Bolognese, served classically with Parmesan cheese	24
Ⓐ Pasta arrabbiata with tomato, basil & Parmesan cheese	22
Ⓐ Ramen noodles with miso shiitake broth, tofu, egg & sugar snaps	28
Ramen noodles with miso shiitake broth, tofu, egg and chicken	29



SNACKS & BITES

Chicken karaage with togarashi mayonnaise 5 pieces	11
Bitterballen 8 pieces	11
Vegan Thai bitterballen with mango chutney 8 pieces	12
Dutch cheese selection	16
Oude Mokumse schoffie, Texelse sheep cheese, Fryslander young cheese, Bastiaanse blue cheese with figs, dates and artisanal & walnut bread	

DESSERTS

✓ Cherry tarte with crème Anglaise	14
✓ Hukambi and black sesame cake, made with Valrhona milk chocolate	16
✓ Yuzu crème brûlée with kinako madeleines	14
ⓧ Seasonal fruit	14
✓ Ice cream (vanilla, chocolate) per flavour	4
ⓧ Sorbet (yuzu, red fruit) per flavour	4





MENU FOR OUR LITTLE GUESTS

Kid-sized portions for guests below the age of 12

BREAKFAST | 25

Dutch-style pancakes and a pastry basket with bread, croissants and Danish pastries. Served with fruit salad, yoghurt and cereal; alongside your choice of apple or orange juice.



LUNCH & DINNER

full half

Tomato soup	13
Fish & chips, the finest cod tempura & pomme frites	29 19
Angus beef burger with tomato, aged cheese, tempura onions & pomme frites	29
Pasta arrabbiata with tomato, basil & Parmesan cheese	22 15
Spaghetti bolognese, served classically with tomato sauce & garden herbs	24 17
Seasonal fruit	14
Ice cream (vanilla, chocolate) per flavour	4
Sorbet (red fruit, yuzu) per flavour	4



KIDS BEVERAGES

6

Orange or grapefruit juice	6
Apple or carrot juice	6
Milk (whole, skimmed, soy, oat)	6
Chocolate milk your choice hot or cold	6
Fanta (orange, cassis)	9
Sprite	9
Fuze sparkling black iced tea	9



NIGHT MENU

11.00 pm – 6.00 am

STARTERS

Caesar salad with chicken, Parmesan & anchovies	26
Caesar salad with Parmesan & anchovies	21

MAIN COURSES

Japanese-style chicken curry with Japanese pickles & rice	29
Amsterdam tramezzini sandwich, pickles, condiments & cream	16
✓ Pasta arrabbiata with tomato, basil & Parmesan cheese	22



DESSERTS

✓ Seasonal fruit	14
✓ Hukambi and black sesame cake, made with Valrhona milk chocolate	16

SNACKS

Dutch cheese selection 5 types of cheeses	16
Selection of mixed nuts cashew, walnuts, almonds & pistachio	8
Mix of rice crackers okaki, soya, wasabi nuts & cheese maki	8

✓ Vegetarian dishes

ⓧ Vegan dishes

MSC All fish are MSC certified


*Please inform our team of any allergies you have while placing your order.
Allergy information can be found in our Allergy Guide.*



WINE LIST

WHITE WINES

Sauvignon Blanc - Hāhā | Marlborough, New Zealand 70
Gooseberry, mango & lemon

Chardonnay - Domaine Chavy-Chouet | Burgundy, France 21 / 105
Expressive, apple, vanilla & toffee

Pinot grigio - Elena Walch | Alto Adige, Italy 14 / 70
Ripe pear & minerals

Prinz Hallgarter Riesling Trocken | Rheingau, Germany 85
Tropical fruit, peach, mango & pineapple

Sauvignon blanc – Baron de Ladoucette 2020 | Pouilly-Fumé, France 300
Unoaked & non-vegetal

Chardonnay – Gaia & Rey 2018 | Piedmonte, Italy 450
Traditional Burgundy style



ROSÉ WINES

Grenache - Chateau D'Esclans Whispering Angel | Provence, France 90
Fresh apricot & strawberry

Syrah - MIP Cinsault | Provence, France 60
Light pink & red fruit



RED WINES

Pinot Noir – Louis Jadot Couvent des Jacobins | Burgundy, France 100
Cherry, blackberry & spice

Merlot & Cabernet Sauvignon – Château Tour de Mirambeau | 19 / 95
Bordeaux, France
Soft tannins, ripe red fruit & herbs

Malbec - Bodegas Bianchi Family | Mendoza, Argentina 12 / 60
Plum, black currant, sweet cherry & spices

Montepulciano - Vigamato Rosso Piceno | Marche, Italy 50
Full bodied with refined tannins & ripe red currant

J. Lohr Wild Flower Valdiguie | Tower Road, California, USA 75
Light bodied, red fruit, pomegranate & spice

La Bandina Valpollicella Supriore | Veneto, Italy 24 / 110
Red fruit, licorice, tobacco & cedar

Tempranillo – Flor de Pingus Domino de Pingus 2020 | Spain 400
Robust with bramble & oak spices

Cabernet Sauvignon, Camere – Vik, Vik Winery 2016 | Cachapoal Valley, Chile 450
Soft tannins and high acidity with jammy blackcurrant, bell pepper & vanilla



SPARKLING WINES & CHAMPAGNES

Cuvée Okura, The Netherlands 21 / 125
Our sommeliers have crafted this exquisite wine in collaboration with wine estate St. Martinus in the south of the Netherlands

N.V. Ruinart Blanc de Blancs Reims, France	290
N.V. Moët & Chandon Brut Impérial Epernay, France	23 / 135
N.V. Simonsig Kaapse Vonkel Brut Stellenbosch, South Africa	14 / 70
N.V. Louis Roederer Brut Premier Reims, France	130
N.V. Veuve Clicquot Ponsardin Reims, France	160

VINTAGES

Dom Pérignon 2013 | Epernay, France 595

SAKE

Yamazato Kozaemon Junmai Ginjo (300ml) Japan	45
Dassai 23 Junmai Daiginjo, Ashai Shuzo (300ml) Japan	125
Ibuki Junmai Toyokuni Shuzo (720ml) Japan	19 / 100
Miyakanbai Shisui Junmai Daiginjo, Kanbai Shuzo (720ml) Japan	210





CLASSIC COCKTAILS

Available daily 6.00 pm – 11.00 pm

Old Fashioned

Bourbon, sugar syrup & Angostura bitters

Choice of Whiskey: Bulleit Rye, Bulleit Bourbon, Woodford Reserve

19

Martini

Gin or Vodka, dry vermouth and your choices of olives or citrus & dirty or dry

Choice of vodka: Ketel 1, Grey Goose (+ € 5), Belvedere (+ € 5)

Or gin: Tanqueray, Monkey 47 (+ € 5)

18

Dark 'N Stormy

Rum, lime juice, ginger beer & Angostura bitters

Made with Gosling's Black Seal Rum

18

Margarita

Tequila, Cointreau & lime juice

Choice of Tequila: Don Julio Blanco, Lost Explorer Espadin Mezcal (+ € 4)

23

Negroni

Gin, Campari & sweet vermouth

Made with Tanqueray Gin

18

Additional cocktails available upon request.





B E V E R A G E S

BEERS | 9.5

Heineken lager
Brouwerij 't IJ IJwit wheat beer
Brouwerij 't IJ India pale ale
Asahi super dry pilsener
Kirin Ichiban lager

SOFT DRINKS | 9

Coca Cola
Coca Cola zero
Fanta orange
Fanta cassis
Sprite
Fuze sparkling black tea
Fever Tree Indian tonic
Fever Tree lemon tonic
Fever Tree ginger ale

HOT BEVERAGES

Our coffee and tea is sustainably certified

Coffee	7.5
Espresso	7.5
Cappuccino	8
Café latte or flat white	8
Japanese Sencha tea	7.5
Jing tea:	7.5
• English Breakfast	
• Earl grey	
• Jasmin silver needle	
• Chamomile flowers	
• Darjeeling 2 nd flush	
• Hibiscus blackcurrant	
• Peppermint leaf	
• Jade sword green tea	

SPIRITS

Prices per 35ml

Vodka

Grey Goose	12
Ketel 1	10
Tito's	11

Rum

Pampero blanco	9
Zacapa 23	15

Tequila

Don Julio blanco	13
Clase Azul	40

Mezcal

The Lost Explorer Espadin	16
---------------------------	----

Gin

Tanqueray	10
Monkey 47	14
Hendrick's	13

Scotch

Johnnie Walker black label	10
Lagavulin 16 year	22

Bourbon whiskey

Bulleit	11
Woodford	12
Maker's Mark	11

For ice cubes, please call room service via 7888

*Welcome to Hotel Okura Amsterdam, where
Eastern and Western influences are in perfect harmony.
Rooted in the art of Japanese service, Omotenashi,
we offer peaceful luxury in Amsterdam.*

*In the privacy of your own room or suite,
we invite you to experience the same high-quality
service and culinary experience as in our acclaimed
restaurants and bars.*

