



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

Yamazato

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 brulee with kinako madeleines	14
⑦ Seasonal fruit	14
✓ Ice cream (vanilla, chocolate) per flavour	4
⑦ 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

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



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 <i>Gooseberry, mango & lemon</i>	70
Chardonnay - Domaine Chavy-Chouet Burgundy, France <i>Expressive, apple, vanilla & toffee</i>	21 / 105
Pinot grigio - Elena Walch Alto Adige, Italy <i>Ripe pear & minerals</i>	14 / 70
Prinz Hallgartener Riesling Trocken Rheingau, Germany <i>Tropical fruit, peach, mango & pineapple</i>	85
Sauvignon blanc – Baron de Ladoucette 2020 Pouilly-Fumé, France <i>Unoaked & non-vegetal</i>	300
Chardonnay – Gaia & Rey 2018 Piedmonte, Italy <i>Traditional Burgundy style</i>	450



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 | Bordeaux, France 19 / 95
Soft tannins, ripe red fruit & herbs

Malbec - Bodegas Bianchi Family | Medoza, 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
<i>Our sommeliers have crafted this exquisite wine in collaboration with wine estate St. Martinus in the south of the Netherlands</i>	

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	19
Bourbon, sugar syrup & Angostura bitters <i>Choice of Whiskey: Bulleit Rye, Bulleit Bourbon, Woodford Reserve</i>	
Martini	18
Gin or Vodka, dry vermouth and your choices of olives or citrus & dirty or dry <i>Choice of vodka: Ketel 1, Grey Goose (+ € 5), Belvedere (+ € 5)</i> <i>Or gin: Tanqueray, Monkey 47 (+ € 5)</i>	
Dark 'N Stormy	18
Rum, lime juice, ginger beer & Angostura bitters <i>Made with Gosling's Black Seal Rum</i>	
Margarita	23
Tequila, Cointreau & lime juice <i>Choice of Tequila: Don Julio Blanco, Lost Explorer Espadin Mezcal (+ € 4)</i>	
Negroni	18
Gin, Campari & sweet vermouth <i>Made with Tanqueray Gin</i>	

Additional cocktails available upon request.





BEVERAGES

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.*

