

ROOM SERVICE MENU

BREAKFAST

6.00 am - 12.00 pm

ENGLISH BREAKFAST | 42

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 | 42

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 Bennedict	20
	Poached eggs on an English muffin & Hollandaise sauce and your choice of bacon, ham, spinach or smoked salmon	
V	Two-egg omelette with grilled tomato Served with your choice of tomato, spinach, paprika, onion, chili pepper, turkey, ham, bacon or cheese	16
∨"	Two-egg sunny-side up Served with your choice of tomato, spinach, paprika, onion, chili pepper, turkey, ham, bacon or cheese	16
	FROM OUR PASTRY CHEFS	
	Belgian waffles with vanilla cream, berries & maple syrup	12
	Pancakes, Dutch-style, with Nutella & maple syrup	12
٧	Poffertjes, traditional Dutch mini-pancakes, with butter & powdered sugar	12
	FRUITS & CEREALS	
\P	Swiss Bircher muesli	12
٧	Classic specialty with apple, oats, nuts, dried fruit & yoghurt	
٧	Selection of breakfast cereals	8
	All bran, muesli, chocolate cruesli, apple cruesli or cornflakes	
٧	Your choice of yogurts Full-fat, low-fat or fruit	6
	Tuli fat, fow fat of from	
	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

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	20
Xeres dressing	
∇ 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	48
Selection of nigiri-sushi (8 pieces) & miso soup	
Sashimi Moriawase starter	48

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
ℚ Pan roasted broccoli	8
√ Green asparagus	8
Side Caesar salad	8
$\widehat{\mathbb{V}}$ Side green salad	8



MAIN COURSES All main courses are served with your choice of side dish 56 Dutch Weiderund tenderloin | 200 grams 44 Dutch Weiderund sirloin steak | 250 grams 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 24 Chicken avocado wrap with chili sauce, tomato & garden herbs

NOODLES, PASTA & RICE

Steam bun chicken karaage with togarashi mayonnaise

	NOODELO, INOIN & 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
D	Pasta arrabbiata with tomato, basil & Parmesan cheese	22
1	Ramen noodles with miso shiitake broth, tofu, egg & sugar snaps	28
	Ramen noodles with miso shiitake broth, tofu, egg and chicken	29

24



SNACKS & BITES

OTTION OF 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
© Seasonal fruit	14
V Ice cream (vanilla, chocolate) per flavour	4
(v) 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
7	0 16 %	1 /	
1	Seasonal fruit	14	
	Ice cream (vanilla, chocolate) per flavour	4	
7)	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

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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

	1
√ Hukambi and black sesame cake, made with Valrhona milk chocolate	1

SNACKS

Dutch cheese selection	n 5	types of cheeses	10
Selection of mixed nu	ts c	ashew, walnuts, almonds & pistachio	8
Mix of rice crackers	okak	i, soya, wasabi nuts & cheese maki	8

Vegetarian dishes



Vegan dishes



MSC All fish are MSC certified

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WINE LIST

WHITE WINES

Sauvignon Blanc - Cloudy Bay Marlborough, New Zealand Passionfruit, lemongrass & Peach	22/110
Chardonnay - Domaine Chavy-Chouet Burgundy, France Expressive, apple, vanilla & toffee	21 / 105
Pinot grigio - Elena Walch Alto Adige, Italy Ripe pear & minerals	14 / 70
Prinz Hallgartener Riesling Trocken Rheingau, Germany Tropical fruit, peach, mango & pineapple	85
Viognier, Le Cabanon des Akexandrins Rhone, France Pear, peach & lime	12/60
Chardonnay – Gaia & Rey 2018 Piedmonte, Italy Traditional Burgundy style	450



ROSÉ WINES

Valley, Chile

ROOL WINES	
Grenache - Chateau D'Esclans Whispering Angel Provence, France Fresh apricot & strawberry	90
Syrah - MIP Cinsault Provence, France Light pink & red fruit	60
RED WINES	
Pinot Noir – Louis Jadot Couvent des Jacobins Burgundy, France Cherry, blackberry & spice	100
Merlot & Cabernet Sauvignon – Château Tour de Mirambeau Bordeaux, France Soft tannins, ripe red fruit & berbs	19 / 95
Malbec - Bodegas Bianchi Family Medoza, Argentinia Plum, black currant, sweet cherry & spices	12 / 60
Montepulciano - Vigamato Rosso Piceno Marche, Italy Full bodied with refined tannins & ripe red currant	50
J. Lohr Wild Flower Valdiguie Tower Road, California, USA Light bodied, red fruit, pomegranate & spice	75
La Bandina Valpollicella Supriore Veneto, Italy Red fruit, licorice, tobacco & cedar	24 / 110
Tempranillo – Flor de Pingus Domino de Pingus 2020 Spain Robust with bramble & oak spices	400

Cabernet Sauvignon, Camere - Vik, Vik Winery 2016 | Cachapoal

Soft tannins and high acidity with jammy blackcurrant, bell pepper & vanilla



450

SPARKLING WINES & CHAMPAGNES

Cuvée Okura, The Netherlands Our sommeliers have crafted this exquisite wine in collaboration with wine estate St. Martinus in the south of the Netherlands	21 / 125
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 (+ \notin 5), Belvedere (+ \notin 5) Or gin: Tanqueray, Monkey 47 (+ \notin 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 $(+ \notin 4)$	23
Negroni Gin, Campari & sweet vermouth Made with Tanqueray Gin	18
Additional cocktails available upon request.	

BEVERAGES

BEERS | 9.5 SPIRITS Heineken lager Prices per 35ml Brouwerij 't IJ IJwit wheat beer Vodka Brouwerij 't IJ India pale ale Grey Goose 12 Asahi super dry pilsener Ketel 1 10 Kirin Ichiban lager Tito's 11 Rum SOFT DRINKS | 9 Pampero blanco 9 Coca Cola Zacapa 23 15 Coca Cola zero Fanta orange Tequila Fanta cassis Don Julio blanco 13 Sprite Clase Azul 40 Fuze sparkling black tea Fever Tree Indian tonic Mezcal Fever Tree lemon tonic The Lost Explorer Espadin 16 Fever Tree ginger ale Gin HOT BEVERAGES **Tanqueray** 10 Monkey 47 14 Our coffee and tea is sustainably certified Hendrick's 13 Coffee 7.5 Espresso 7.5 Scotch Cappuccino 8 Johnnie Walker black label 10 Café latte or flat white 8 Lagavulin 16 year 22 Japanese Sencha tea 7.5 **Bourbon whiskey** Jing tea: 7.5 • English Breakfast Bulleit 11 · Earl grey Woodford 12 • Jasmin silver needle Maker's Mark 11 · Chamomile flowers

Darjeeling 2nd flush
Hibiscus blackcurrant
Peppermint leaf
Jade sword green tea

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.





MINIBAR

DRINKS

Bru still	complementary
Bru sparkling	complementary
Coca Cola	9
Coca Cola zero	9
Appelaere	9
Heineken	10
Okura New England IPA	10
Trentino Chardonnay	12
Trentino Merlot	12

SNACKS

Eat Natural	7
Pringles	7

Please call 7888 if you would like ice cubes, or to customize or empty your minibar.



