



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

LUNCH & DINNER

11.00 am - 11.00 pm

SALADS

✓ Green salad with little gem, avocado, cucumber, watercress & Xeres dressing	20
Caesar salad with Parmesan & anchovies	21
Caesar salad with chicken, Parmesan & anchovies	26

SOUPS

French onion soup	13
✓ Vegetarian minestrone soup	13

MAIN COURSES

All main courses are served with a side salad & fries

Dutch Weiderund sirloin steak 250 grams	44
Free range roasted chicken breast with chives crème sauce	30
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
Chicken avocado wrap with chili sauce, tomato & garden herbs	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

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

✓ Hukambi and black sesame cake, made with Valrhona milk chocolate	16
✓ Yuzu crème brulee 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

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

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WINE LIST

WHITE WINES

Sauvignon Blanc - Hähã 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 <i>Fresh apricot & strawberry</i>	90
Syrah - MIP Cinsault Provence, France <i>Light pink & red fruit</i>	60

RED WINES

Pinot Noir – Louis Jadot Couvent des Jacobins Burgundy, France <i>Cherry, blackberry & spice</i>	100
Merlot & Cabernet Sauvignon – Château Tour de Mirambeau Bordeaux, France <i>Soft tannins, ripe red fruit & herbs</i>	19 / 95
Malbec - Bodegas Bianchi Family Medoza, Argentina <i>Plum, black currant, sweet cherry & spices</i>	12 / 60
Montepulciano - Vigamato Rosso Piceno Marche, Italy <i>Full bodied with refined tannins & ripe red currant</i>	50
J. Lohr Wild Flower Valdiguie Tower Road, California, USA <i>Light bodied, red fruit, pomegranate & spice</i>	75
La Bandina Valpollicella Supriore Veneto, Italy <i>Red fruit, licorice, tobacco & cedar</i>	24 / 110
Tempranillo – Flor de Pingus Domino de Pingus 2020 Spain <i>Robust with bramble & oak spices</i>	400
Cabernet Sauvignon, Camere – Vik, Vik Winery 2016 Cachapoal Valley, Chile <i>Soft tannins and high acidity with jammy blackcurrant, bell pepper & vanilla</i>	450



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	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
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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.*



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.*

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