



ROOM SERVICE
MENU

ALLERGY GUIDE

ALLERGY GUIDE

Please inform our team of any allergies that you have while placing your order.

As allergens are a delicate matter and food safety is paramount, we take all precautions to prevent cross contamination as much as possible.

Please note the comments under each dish.

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.

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.

*Contains gluten, dairy, pork, eggs
Substitutions to make gluten free available*

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.

*Contains gluten, dairy, pork, eggs
Substitutions to make gluten free available*



FREE RANGE EGGS

Eggs Benedict

Poached eggs on an English muffin & Hollandaise sauce and your choice of bacon, ham, spinach or smoked salmon

Contains gluten, dairy, eggs

Substitutions to make gluten or dairy free available

20

✓ Two-egg omelette with grilled tomato

Served with your choice of tomato, spinach, paprika, onion, chili pepper, turkey, ham, bacon or cheese

Contains dairy & eggs

Some toppings may contain dairy or animal protein

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

Contains gluten, dairy, eggs, nuts

12

✓ Pancakes, Dutch-style, with Nutella & maple syrup

Contains gluten, dairy, eggs, nuts

12

✓ Poffertjes, traditional Dutch mini-pancakes, with butter & powdered sugar

Contains gluten, dairy, eggs, nuts

12

FRUITS & CEREALS

✓ Swiss Bircher muesli

Classic specialty with apple, oats, nuts, dried fruit & yoghurt

Contains gluten, nuts, dairy

Substitutions to make dairy free & vegan available

12

✓ Selection of breakfast cereals

All bran, muesli, chocolate cruesli, apple cruesli or cornflakes

All above cereals contain gluten

Gluten free cereals available on request

8

✓ Your choice of yogurts

Full-fat, low-fat or fruit

Contains dairy

6

FROM THE BAKERY

Selection of breads & rolls | 5 pieces

Contains gluten, dairy, egg and soy, and may contain nuts, sesame & seeds

Gluten free bread available

15

Assortment of muffins, croissants & Danish pastries | 3 pieces

Contains gluten, dairy, eggs, and may contain nuts, sesame & seeds

Gluten free croissants available

15

BREAKFAST BEVERAGES

Smoothies (mango, strawberry)	6
Orange or grapefruit juice	6
Apple or carrot juice	6
Tea, coffee or espresso	7.5
Cappuccino, café 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.

Note: find all allergens for listed items in the Japanese Night and Family Night within the menu under the respective items.



LUNCH & DINNER

11.00 am - 11.00 pm

SALADS

ⓧ	Green salad with little gem, avocado, cucumber, watercress & Xeres dressing <i>Dressing contains mustard and sulphur dioxide</i>	20
ⓧ	Avocado tomato salad Caesar salad with Parmesan & anchovies <i>Contains gluten, dairy, egg, mustard</i> <i>Substitutions to make gluten free available</i>	19 21
	Caesar salad with chicken, Parmesan & anchovies <i>Contains gluten, dairy, eggs, mustard</i> <i>Substitutions to make gluten free available</i>	26

SOUPS

French onion soup <i>Contains gluten, dairy</i> <i>Substitutions to make gluten free available</i>	13
ⓧ Vegetarian minestrone soup <i>Contains gluten, eggs, soy</i>	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 Selection of nigiri-sushi (8 pieces) & miso soup	48
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Sashimi Moriawase starter Selection of 5 kinds of sashimi	48
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Expected preparation time is 30 minutes.

SIDE DISHES

✓ Steamed Japanese rice	8
✓ Fried rice with crispy onions	8
✓ Pasta arrabbiata <i>Contains gluten, egg, may contain soy Substitutions to make gluten free available</i>	8
✓ French fries <i>Gluten free, but fried in the same oil as gluten containing items Fried in soy oil</i>	8
✓ Pan roasted broccoli <i>Contains gluten, soy, sesame</i>	8
✓ Green asparagus <i>Contains dairy, nuts</i>	8
Side Caesar salad <i>Contains gluten, dairy, eggs, mustard Substitutions to make gluten free available</i>	8
✓ Side green salad <i>Dressing contains mustard and sulphur dioxide</i>	8

MAIN COURSES

All main courses are served with your choice of side dish

Dutch Weiderund tenderloin 200 grams <i>Contains dairy, egg Substitutions to make dairy free available</i>	56
Dutch Weiderund sirloin steak 250 grams <i>Contains dairy, eggs Substitutions to make dairy free available</i>	44
Free range roasted chicken breast with chives crème sauce <i>Contains milk, celery</i>	30
Cod fillet ponzu with asparagus, haricot vert & crispy rettich <i>Contains gluten, soy</i>	31
Salmon fillet with spinach and saus vin jaune <i>Contains milk</i>	31
Fish & chips, the finest cod tempura & French fries <i>Contains gluten, egg, mustard, celery, soy</i>	31

BURGERS & SANDWICHES

Angus beef burger with tomato, aged cheese & tempura onions <i>Contains gluten, dairy, egg, soy, mustard, may contain nuts Substitutions to make gluten or mustard free available</i>	31
Club sandwich with fried egg, turkey, bacon & tomato <i>Contains gluten, dairy, egg, soy, mustard Substitutions to make gluten free available</i>	25
Grilled cheese sandwich with Dutch ham & Beemster cheese <i>Contains gluten, dairy, nuts, mustard</i>	24
Chicken avocado wrap with chili sauce, tomato & garden herbs <i>Contains gluten, dairy, soy, nuts</i>	24
Steam bun chicken karaage with togarashi mayonnaise <i>Contains gluten, egg, soy, mustard, sesame, and sulphur dioxide</i>	24

Note: all items of the side dishes are fried in soy oil.

NOODLES, PASTA & RICE

Japanese-style beef curry with Japanese pickles & rice <i>Contains gluten, soy, mustard, sesame</i>	33
Japanese-style chicken curry with Japanese pickles & rice <i>Contains gluten, soy, mustard, sesame</i>	29
Spaghetti Bolognese, served classically with Parmesan cheese <i>Contains gluten, dairy, soy</i> <i>Substitutions to make gluten or dairy free available</i>	24
ⓧ Pasta arrabbiata with tomato, basil & Parmesan cheese <i>Contains gluten, dairy, soy</i> <i>Substitutions to make gluten or dairy free available</i>	22
ⓧ Ramen noodles with miso shiitake broth, tofu, egg & sugar snaps <i>Contains gluten, egg, soy, sesame, sulphur dioxide</i>	28
Ramen noodles with miso shiitake broth, tofu, egg and chicken <i>Contains gluten, egg, soy, sesame, mustard, sulphur dioxide</i>	29

SNACKS & BITES

Chicken karaage with togarashi mayonnaise 5 pieces <i>Contains gluten, egg, mustard, soy, celery</i>	11
Bitterballen 8 pieces <i>Contains gluten, milk, mustard, celery, sulphur dioxide</i>	11
Vegan Thai bitterballen with mango chutney 8 pieces <i>Contains gluten, may contain traces of nuts</i>	12
Dutch cheese selection Oude Mokumse schoffie, Texelse sheep cheese, Fryslander young cheese, Bastiaanse blue cheese with figs, dates and artisanal & walnut bread <i>Contains gluten, dairy</i> <i>Substitutions to make gluten free available</i>	16

DESSERTS

ⓧ Cherry tarte with crème Anglaise <i>Contains gluten, milk, egg, nuts</i>	14
ⓧ Hukambi and black sesame cake, made with Valrhona milk chocolate <i>Contains gluten, milk, egg, nuts, sesame</i>	16
ⓧ Yuzu crème brûlée with kinako madeleines <i>Crème brûlée contains milk, egg</i> <i>Madeleines contain gluten, milk, egg</i>	14
ⓧ Seasonal fruit	14
ⓧ Ice cream (vanilla, chocolate) per flavour <i>Contains dairy, egg</i>	4
ⓧ Sorbet (yuzu, red fruit) per flavour	4

Note: all fried items are fried in sunflower oil.

Please inform our team of any allergies you have while placing your order.

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.

Contains gluten, dairy, eggs, nuts

Substitutions to make gluten free available

LUNCH & DINNER

Tomato soup full 13

Fish & chips, the finest cod tempura & pomme frites 29 19

Contains gluten, dairy, egg, mustard

Angus beef burger with tomato, aged cheese, tempura onions & pomme frites 29

Contains gluten, dairy, mustard

Substitutions to make gluten free available

Pasta arrabbiata with tomato, basil & Parmesan cheese 22 15

Spaghetti bolognese, served classically with tomato sauce & garden herbs 24 17

Contains gluten, dairy

Substitutions to make gluten or dairy free available

Ⓐ Seasonal fruit 14

Ⓐ Ice cream (vanilla, chocolate) | per flavour 4

Contains dairy

Ⓐ 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
<i>Contains gluten, dairy, eggs, mustard</i>	
<i>Substitutions to make gluten free available</i>	
Caesar salad with Parmesan & anchovies	21
<i>Contains gluten, dairy, eggs, mustard</i>	
<i>Substitutions to make gluten free available</i>	

MAIN COURSES

Japanese-style chicken curry with Japanese pickles & rice	29
<i>Contains gluten, soy, sesame</i>	
Amsterdam tramezzini sandwich, pickles, condiments & cream	16
<i>Contains gluten, dairy, egg</i>	
✓ Pasta arrabbiata with tomato, basil & Parmesan cheese	22
<i>Contains gluten, dairy</i>	
<i>Substitutions to make gluten or dairy free available</i>	

DESSERTS

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

SNACKS

Dutch cheese selection 5 types of cheeses	16
<i>Contains gluten, dairy, mustard, nuts</i>	
<i>Substitutions to make gluten free available</i>	
Selection of mixed nuts cashew, walnuts, almonds & pistachio	8
<i>Contains nuts</i>	
Mix of rice crackers okaki, soya, wasabi nuts & cheese maki	8
<i>Contains dairy, nuts</i>	

✓ Vegetarian dishes

✓ Vegan dishes

 All fish are MSC certified

Please inform our team of any allergies you have while placing your order.

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

Malbec - Bodegas Bianchi Family | Medoza, Argentinia 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 Valpolicella 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





A M S T E R D A M

CLASSIC COCKTAILS

Available daily 6.00 pm – 11.00 pm

Old Fashioned

19

Bourbon, sugar syrup & Angostura bitters

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

Martini

18

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)

Dark 'N Stormy

18

Rum, lime juice, ginger beer & Angostura bitters

Made with Gosling's Black Seal Rum

Margarita

23

Tequila, Cointreau & lime juice

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

Negroni

18

Gin, Campari & sweet vermouth

Made with Tanqueray Gin

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 & 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 2nd flush
- Hibiscus blackcurrant
- Peppermint leaf
- Jade sword green tea

For ice cubes, please call room service via 7888

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

Ferdinand Bolstraat 333

1072 LH Amsterdam

The Netherlands

www.okura.nl

T +31 (0)20 6787 111



Hotel Okura
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