



## 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 20

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*

✓ Two-egg omelette with grilled tomato 16

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*

✓ 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

*Contains gluten, dairy, eggs, nuts*

✓ Pancakes, Dutch-style, with Nutella & maple syrup 12

*Contains gluten, dairy, eggs, nuts*

✓ Poffertjes, traditional Dutch mini-pancakes, with butter & powdered sugar 12

*Contains gluten, dairy, eggs, nuts*

## FRUITS & CEREALS

✓ Swiss Bircher muesli 12

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

*Contains gluten, nuts, dairy*

*Substitutions to make dairy free & vegan available*

✓ Selection of breakfast cereals 8

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

*All above cereals contain gluten*

*Gluten free cereals available on request*

✓ Your choice of yogurts 6

Full-fat, low-fat or fruit

*Contains dairy*

## FROM THE BAKERY

Selection of breads & rolls | 5 pieces 15

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

*Gluten free bread available*

Assortment of muffins, croissants & Danish pastries | 3 pieces 15

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

*Gluten free croissants available*

## 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	

# LUNCH & DINNER

11.00 am - 11.00 pm

## SALADS

- ⑦ Green salad with little gem, avocado, cucumber, watercress & Xeres dressing 20  
*Dressing contains mustard and sulphur dioxide*
- Caesar salad with Parmesan & anchovies 21  
*Contains gluten, dairy, egg, mustard*  
*Substitutions to make gluten free available*
- Caesar salad with chicken, Parmesan & anchovies 26  
*Contains gluten, dairy, eggs, mustard*  
*Substitutions to make gluten free available*

## SOUPS

- French onion soup 13  
*Contains gluten, dairy*  
*Substitutions to make gluten free available*
- ✓ Vegetarian minestrone soup 13  
*Contains gluten, eggs, soy*

## MAIN COURSES

All main courses are served with a side salad & fries

- Dutch Weiderund sirloin steak | 250 grams 44  
*Contains dairy, eggs*  
*Substitutions to make dairy free available*
- Free range roasted chicken breast with chives crème sauce 30  
*Contains milk, celery*
- Salmon fillet with spinach and saus vin jaune 31  
*Contains milk*
- Fish & chips, the finest cod tempura & French fries 31  
*Contains gluten, egg, mustard, celery, soy*

## BURGERS & SANDWICHES

- Angus beef burger with tomato, aged cheese & tempura onions 31  
*Contains gluten, dairy, egg, soy, mustard, may contain nuts*  
*Substitutions to make gluten or mustard free available*
- Club sandwich with fried egg, turkey, bacon & tomato 25  
*Contains gluten, dairy, egg, soy, mustard*  
*Substitutions to make gluten free available*
- Chicken avocado wrap with chili sauce, tomato & garden herbs 24  
*Contains gluten, dairy, soy, nuts*

## NOODLES, PASTA & RICE

Japanese-style beef curry with Japanese pickles & rice	33
<i>Contains gluten, soy, mustard, sesame</i>	
Japanese-style chicken curry with Japanese pickles & rice	29
<i>Contains gluten, soy, mustard, sesame</i>	
Spaghetti Bolognese, served classically with Parmesan cheese	24
<i>Contains gluten, dairy, soy</i>	
<i>Substitutions to make gluten or dairy free available</i>	
⑦ Pasta arrabbiata with tomato, basil & Parmesan cheese	22
<i>Contains gluten, dairy, soy</i>	
<i>Substitutions to make gluten or dairy free available</i>	
✓ Ramen noodles with miso shiitake broth, tofu, egg & sugar snaps	28
<i>Contains gluten, egg, soy, sesame, sulphur dioxide</i>	

## SNACKS & BITES

Chicken karaage with togarashi mayonnaise   5 pieces	11
<i>Contains gluten, egg, mustard, soy, celery</i>	
Bitterballen   8 pieces	11
<i>Contains gluten, milk, mustard, celery, sulphur dioxide</i>	
Vegan Thai bitterballen with mango chutney   8 pieces	12
<i>Contains gluten, may contain traces of nuts</i>	
Dutch cheese selection	16
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>	

## DESSERTS

✓ Hukambi and black sesame cake, made with Valrhona milk chocolate	16
<i>Contains gluten, milk, egg, nuts, sesame</i>	
✓ Yuzu crème brûlée with kinako madeleines	14
<i>Crème brûlée contains milk, egg</i>	
<i>Madeleines contain gluten, milk, egg</i>	
⑦ Seasonal fruit	14
✓ Ice cream (vanilla, chocolate)   per flavour	4
<i>Contains dairy, egg</i>	
⑦ 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

full half

Tomato soup

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*

⑦ Seasonal fruit

14

⑦ Ice cream (vanilla, chocolate) | per flavour

4

*Contains dairy*

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

## STARTERS

- Caesar salad with chicken, Parmesan & anchovies 26  
*Contains gluten, dairy, eggs, mustard*  
*Substitutions to make gluten free available*
- Caesar salad with Parmesan & anchovies 21  
*Contains gluten, dairy, eggs, mustard*  
*Substitutions to make gluten free available*

## MAIN COURSES

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

## DESSERTS

- ✓ Seasonal fruit 14
- ✓ Hukambi and black sesame cake, made with Valrhona milk chocolate 16  
*Contains gluten, dairy, nuts*

## SNACKS

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

✓ Vegetarian dishes

✓ Vegan dishes



All fish are MSC certified

# WINE LIST

## WHITE WINES

Sauvignon Blanc - Hähã   Marlborough, New Zealand <i>Gooseberry, mango &amp; lemon</i>	70
Chardonnay - Domaine Chavy-Chouet   Burgundy, France <i>Expressive, apple, vanilla &amp; toffee</i>	21 / 105
Pinot grigio - Elena Walch   Alto Adige, Italy <i>Ripe pear &amp; minerals</i>	14 / 70
Prinz Hallgartener Riesling Trocken   Rheingau, Germany <i>Tropical fruit, peach, mango &amp; pineapple</i>	85
Sauvignon blanc – Baron de Ladoucette 2020   Pouilly-Fumé, France <i>Unoaked &amp; 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 &amp; strawberry</i>	90
Syrah - MIP Cinsault   Provence, France <i>Light pink &amp; red fruit</i>	60

## RED WINES

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

<b>Old Fashioned</b>	19
Bourbon, sugar syrup & Angostura bitters	
<i>Choice of Whiskey: Bulleit Rye, Bulleit Bourbon, Woodford Reserve</i>	
<b>Martini</b>	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>	
<b>Dark 'N Stormy</b>	18
Rum, lime juice, ginger beer & Angostura bitters	
<i>Made with Gosling's Black Seal Rum</i>	
<b>Margarita</b>	23
Tequila, Cointreau & lime juice	
<i>Choice of Tequila: Don Julio Blanco, Lost Explorer Espadin Mezcal (+ € 4)</i>	
<b>Negroni</b>	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 & 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 <sup>nd</sup> 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

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