

Our beloved Amsterdam.
A city of many faces, yet united with tolerance and acceptance.
A city without prejudice and a city that never ceases to amaze.
Amsterdam, forever in our hearts.

twenty third
AMSTERDAM

With dedication, passion and skill, the bartenders of the Twenty Third Bar have created a wide range of homemade syrups and purées which are used throughout the cocktail menu.

Each of the drinks on our menu carry a unique story with them and represent a certain sentiment, feeling or memory specific to an area, place or event.

Please join our adventure and be surprised by our showcase of flavours.

In case of allergies, specific dietary requirements or your desire for other cocktails, please notify our bar staff. All prices are quoted in euro (€) and including VAT.

SIGNATURE COCKTAILS

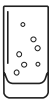
Our signature cocktails are the expressions of the creativity from our bar team. A twist on a classic, an exploration of unique flavours or an ode to the Japanese heritage of Okura Hotel Amsterdam. They are a mix of different, expertly crafted cocktails, tailored to create a unique experience within our bar.

The magical view over the Amsterdam skyline, our Japanese roots, and our Dutch identity will always be an inexhaustible source of inspiration for our bar team.

We would like to invite you to try any of these beverages! Should you not be able to find anything of your liking, our team will be very glad to assist.



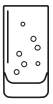
SIGNATURE COCKTAILS



Almost a Japanese Highball 17
Non-alcoholic available 14

Mortlach 12y single malt scotch whisky ~ honeysuckle ~ bittermelon ~ bubbles

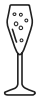
A sweet and sour, refreshing, bubbly cocktail. Light in flavour and alcohol, but rich in flavour. It reminds us of a classic Japanese highball, but just not quite a Japanese highball.



Shiso Mizuwari 23
Non-alcoholic available 14

Nikka Taketsuru whisky ~ green shiso cordial ~ jasmine silver tips tea ~ green cardamom ~ bubbles

Herbacious, refreshing, light and fizzy. It is inspired by the 'mizuwari' style drink, but with a green shiso touch.



Purple Shiso Rain 17

Mugy lemongrass shochu ~ purple shiso cordial ~ purple shiso vinegar ~ bubbles

All things 'purple shiso' combined in a single drink. Refreshing and delicate, with a sweet umami undernote.



The Side Piece 25

Pink dragonfruit infused The Lost Explorer Espadin ~ The Lost Explorer Tobalá ~ Cocchi Rosa Aperitivo Americano ~ lime juice

A round, full bodied, citrussy and sour style drink, with a blend of two very smooth mezcals. A modern take on the popular Margarita.



Bohemian Cuvée 20

Macho saké ~ strawberry ~ rhubarb ~ vanilla ~ jasmine ~ kabosu juice ~ veggwhite ~ Cuvée Okura

With a full bodied, sweet and with a rich citrussy and fruity touch, this cocktail is great for any celebration.



Whispers of Kyoto 23

Takamaka rum blanc ~ Toki blended whisky ~ green tea liqueur ~ fig cordial

A rich and deep Cocktail that is meant to be sipped and enjoyed with time. Fruity and nutty fig a romas elevate the sweetness of the Whisky, while the green Tea adds a fresh yet delicate complexity.



Lost Gimlet 19

Tanqueray gin ~ Del Maguey Santo Vida mezcal ~ Granny Smith apples ~ celery ~ coriander seed ~ lemon juice

A refreshing but earthy and herbal drink. Balanced sweet and sour, with rich botanical notes.

Pisco Clear Negroni 23

Pisco 1615 Mosto Verde ~ Campari ~ home made vermouth based on sauvignon blanc ~ Acqua di Cedro and Italicus ~ Greek yoghurt

This interesting take on a negroni is fruity and rich, with a small touch of freshness from the Greek yoghurt.

Miso Old Fashioned 17

Porcini infused Bulleit Rye whisky ~ Tio Pepe Sherry ~ tomato miso cordial

An umami, sweet en briney take on an old fashioned style cocktail, with that tangy aroma of the sherry and tomato to keep it fresh. Spirit forward and high in alcohol, but still smooth!

Golden Gibson 20

Saffron infused Ketel One vodka ~ Tanqueray Ten gin ~ Dolin dry vermouth ~ saffron onion brine

A golden and unique concoction for the Gibson Martini lovers. The same golden color and luxurious feeling as a sunset witnessed in the fall on the twenty third floor at Hotel Okura Amsterdam.

Okura Saketini 17

Ketel One vodka ~ Tanqueray Ten gin ~ Horin Junmai Daiginjo sake ~ St. Germain Elderflower liqueur ~ Nardini Aqua di Cerdo

For those who like to experience the balance between a rich full bodied Sake Combing Dutch Vodka with Japanese Sake, this Saketini is truely highlighting the best of two worlds.

Bloody Mary Twenty Third Bar Style 18

Ketel One vodka ~ tomato juice ~ soy sauce ~ spices ~ lemon juice

A true Evergreen in our Bar already for a few years. Our homemade Bloody Mary Mix adds an extra touch of umami notes and a spicy kick.



FORGOTTEN CLASSICS

Irish Maid 16

Teeling Irish whiskey ~ St.Germain Elderflower liqueur ~ lemon juice ~ sugar ~ fresh cucumber

A refreshing Irish whiskey cocktail with a charming twist. Created by Jack McGarry at the Death Rabbit in New York. It brings together fresh and floral notes giving it a modern character.

Martinez 19

Old Duff maltwine ~ Cocchi vermouth ~ Cocchi Barolo Chinato ~ Luxardo Maraschino

Boker's bitter

Considered the grandfather of the Martini, the Martinez dates back to the late 19th century. This legendary cocktail emerged as a riff on the whiskey based Manhattan.

Godfather 17

Ledaig 10y single malt scotch whisky ~ Amaretto Di Saronno

A great classic from 1970s, associated with the iconic film The Godfather. This simple yet sophisticated cocktail delivers a smooth balance of smoky warmth and almond sweetness.

Purple Mule 16

Violette liqueur ~ lime juice ~ Fever tree Ginger Beer

A not registered mysterious classic, Purple Mule is a colorful variation of the Moscow Mule. Unlike the traditional vodka&lime recipe, the Purple Mule achieves its distinct ruby-purple color and floral-fruit profile.

Sazerac XO 35

Martell XO ~ Talisker 10y single malt scotch whisky ~ Absinthe ~ sugar ~ Peychaud's bitter

Born in 19th century in New Orleans, the Sazerac is one of America's oldest cocktails. A bold combination of whisky & cognac with bitters and a touch of absinthe to capture the spirit of the city.



MOCKTAILS

Blue ‘n’ Peppa — 14

Tanqueray 0% ~ white peppercorn syrup ~ guava puree ~ Fever Tree soda ~ blueberry foam

A sweet and sour beverage, with a rich texture. Fruity, with a sassy bite from the delicate white pepper.

Urban Kick — 17

Paragon Palo Santo cordial ~ Amarico Non- Alcohol vermouth ~ raspberries ~ Madame Jeanette ~ espresso

If you like coffee and spicy this is the drink for you. A wonderful kick from the Madame Jeannette gives this drink just that bit of extra kick!

Yuzuchuan — 19

Yuzu infused Tanqueray 0% ~ Amarico Non- Alcohol vermouth ~ Yuzu cordial

Citrussy and smooth. A luxurious gimlet style drink. Sweet and sour, with herbal and mild and delicate electric notes from the Szechuan pepper.

0% Bananasplit — 16

Lyre’s Amaretti ~ 0% waste banana syrup ~ lime juice ~ almond milk

A clear, rich, tropical tiki style beverage. Banana, cacao, amaretto aroma, what is not to love?

0% Negroni — 16

Tanqueray 0% ~ Amarico Non- Alcohol vermouth rosso ~ Lyre’s Aperitivo

Bitter, sweet, herbal. A non alcoholic version of the classic Italian aperitif.

The Mandarin — 15

Tanqueray 0% ~ mandarin syrup ~ kabosu juice ~ sansho leaf ~ bubbles

This mildly fizzy drink is a celebration of all that is mandarin. The full fruit is used in the syrup, allowing for more zesty and intense aromas of this wonderful citrus fruit.

0% Aperitif style Piña Colada — 14

Coconut milk clarified pineapple juice ~ coconut water ~ bubbles

Booze it up with William George rum — 19

A light and refreshing take on the all-time beach classic: Piña Colada. This version you will want to drink all night long!



SPARKLING WINE

		Glass	Bottle
N.V.	**Cuvée Okura** Brut, Netherlands	20	120

CHAMPAGNES

		Glass	Bottle
N.V.	**Veuve Clicquot Ponsardin** Brut, Reims	27	160
N.V.	**Ruinart** Blanc de Blancs, Reims		290
N.V.	**Krug Grande Cuvée** 174eme, Brut, Reims		495
2017	**Dom Perignon** Brut, Épernay		495
N.V.	**Veuve Clicquot** Rosé, Reims		225
N.V.	**Ruinart** Rosé, Reims		290
N.V.	**Billecart-Salmon** Rosé, Épernay		245
N.V.	**Laurent-Perrier** Rosé, Épernay		270

Small bottle | 375 ml

N.V.	**Ruinart, Blanc de Blancs** Brut, Reims	145
N.V.	**Ruinart** Rosé, Reims	140

Magnum bottle | 1500 ml

N.V.	**Ruinart, Blanc de Blancs** Brut, Reims	550



WINES

White wines

		Glass	Bottle
2025	**Menetou-Salon, P. Clement** *Sauvignon Blanc* Loire, France	14	70
2024	**Louis Jadot Couvent de Jardins** *Chardonnay* Bourgogne, France	19	95
2025	**Elena Walch** *Pinot Grigio* Alto Adige, Italy	14	70
2023	**Bernardus** *Chardonnay* California, USA	19	95

Rosé wines

		Glass	Bottle
2025	**MIP** *Cinsault, Grenache, Syrah* Provence, France	13	65

Red wines

		Glass	Bottle
2020	**Barón de Ley, Reserva** *Tempranillo* Rioja, Spain	14	70
2024	**Luigi Einaudi** *Barbera* Piedmonte, Italy	15	75
2018	**Château Tour de Mirambeau** *Merlot, Cabernet Sauvignon* Bordeaux, France	16	80

Small bottle | 375 ml

2019	**Tommasi Amarone della Valpolicella** *Corvina Veronese, Molinara, Rondinella* Verona Italy		80



INTERNATIONAL SPIRITS

Vodka

All prices are based on a 35ml pour

Ketel One	10
Tito's	11
Haku	11
Grey Goose	12
Konik's Tail	14

Gin

All prices are based on a 35ml pour

Tanqueray	10
Plymouth	10.5
Tanqueray Ten	12
Hendricks	12.5
Gin Mare	13
Bobby's Dutch Gin	13
Monkey 47	14
Roku Gin	14
Copperhead	15
Copperhead Scarfes Edition	15
Sipsmith VJOP	15

Genever

All prices are based on a 35ml pour

Bols Genever	9
Bols Barrel Aged	11
Bols Corenwyn	9
Baker's Best Genever	11
Old Duff Malt Wine	14
Van Wees Zeer Oude Genever 15y	18



WHISKIES

Scotch

Blended	10ml	20ml	35ml
Naked Malt			11
Johnnie Walker Black Label			10
Johnnie Walker Gold Label			13
Johnnie Walker Blue Label		30	50
Johnnie Walker King George V	35	70	100

Main Land	10ml	20ml	35ml
Mortlach 12y			12
Glenmorangie Lasanta 12y			18
Singleton 18y			18
Glengoyne 15y			19
Oban 14y			18
Dalmore 15y			30
Dalmore Cigar Malt			34
Singleton 21y			40
Tamdhu 18y		34	55
Dalmore King Alexander III	21	42	70
Macallan Rare Cask	32	64	95

Islands	10ml	20ml	35ml
Laphroaig 10y			11
Talisker 10y			12
Talisker Port Ruighe			15
Lagavulin 16y			22
Ledaig 18y		25	40
Talisker 25y	25	45	78

Japanese

	10ml	20ml	35ml
Nikka Taketsuru Pure Malt			16
Togouchi Sake cask			18
Hibiki Harmony			34
The Chita			19
Hakushu Distiller's Reserve			36
Hakushu 18y Anniversary Edition	95	190	320
Yamazaki 12y		35	60
Yamazaki 18y Anniversary Edition	75	150	260



American

All prices are based on a 35ml pour

Bourbon

Bulleit Bourbon	11
Maker's Mark	11
Woodford Reserve	12
Michter's Bourbon	15

Other American

Bulleit Rye	11
Woodford Rye	15
Michter's Rye	17.5
Westward Single Malt Pinot Noir Cask	22
Uncle Nearest 1884 Tennessee Whiskey	15
Uncle Nearest 1856 Premium Tennessee Whiskey	18

World Whiskies

All prices are based on a 35ml pour

Irish

Teeling Small Batch	10
Red Breast 12y	15
Kinahan Merlot Cask 11y	20

Dutch

Millstone Rye	16

AGAVE SPIRITS

Tequila	10ml	20ml	35ml
Don Julio Blanco			13
Fortaleza Blanco			19
Don Julio Reposado			15
Don Julio 1942		40	70
Clase Azul Plata		24	40
Clase Azul Reposado	17	34	60

Mezcal	10ml	20ml	35ml
Del Maguey Santo Vida			14
Lost Explorer Espadin			16
Lost Explorer Tobala			30
Lost Explorer Salmiana		25	40
Clase Azul San Luis Potosí	30	60	100



RUM

	10ml	20ml	35ml
Takamaka blanc			9
Havana 3			9
Ypioca Cachaca Ouro			9
Flor de Caña 12y			11
Rum Bar Overproof			11
Gosling's Black Seal			11
Diplomatico Mantuano			11
Diplomatico Reserva Exclusiva			12
Plantation OFTD Overproof			12
Plantation XO			12
William George			16
Rhum JM VSOP			13
Black Tot			14
Takamaka Kreole Cask			15
Zacapa 23			15
Zacapa XO		20	30
Zacapa Royal	25	50	72

BRANDY

Cognac	10ml	20ml	35ml
Courvoisier VSOP			14
Courvoisier XO			35
Hennessy XO			50
Courvoisier Mizunara Cask	100	200	330
Remy Martin Louis XIII	110	220	390
Courvoisier L'Essence	110	220	390

Calvados			
Chateau du Breuil VSOP			12

World Brandies			
Pisco 1615 Acholado			11
Pisco 1615 Mosto Verde			11
Grappa			12
Laird's Applejack			11



TASTINGS BY SERRE

	Oyster classic	*per piece*	**6**
	Oyster & caviar *Poached, beurre blanc*	*per piece*	**20**
	Paleta Ibérico de Bellot	*80 gram*	**15**
	Tempura – Okonomiyaki prawns	*3 pieces*	**14**
	Smoked rib-eye & ponzu	*per piece*	**8**
Ⓥ	**Beetroot and Cumin**	*per piece*	**4**
	Osietra caviar *Crème fraîche, chives, egg & blini's*	*10 gram*	**80**

Kitchen is open from 16.00 to 21.00 hours

SERRE.



TASTINGS BY CIEL BLEU

Dutch charcuterie selection *Friese nagel, grill & ox sausage*			**14**
Gouda cheese *4-, 6- & 38 months aged*			**12**
Chicken Karaage *Yankiniku sauce & ginger*			**16**
Tempura gamba *Okonomiyaki sauce & bonito flakes*			**20**
Veal Bitterballen *Cloves & mustard*		*6 pieces*	**11**
Ⓥ **Thai bitterballen** *Mango chutney & coriander*		*6 pieces*	**11**
Lobster roll *Furikake & wasabi*			**18**
Irish Mór oysters *Old school*		*3 pieces*	**18**

Caviar

We serve your choices of caviar as of 10 grams per selection

Baeri caviar	*per gram*	8
Oscietra caviar	*per gram*	10
Imperial caviar	*per gram*	12
Beluga caviar	*per gram*	15

Kitchen is open from 18.00 to 22.30 hours

CIEL BLEU

