



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

SOUPS

- ✓ French onion soup 13
- ✓ Vegetarian minestrone soup 13

SALADS

- ✓ Green salad with little gem, avocado, cucumber, watercress & Xeres dressing 20
- ✓ Avocado tomato salad 19
- Caesar salad with Parmesan & anchovies 21
- Caesar salad with chicken, Parmesan & anchovies 26

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
- Chicken avocado wrap with cashew nuts, tomato & garden herbs 24
- Steam bun chicken karaage with togarashi mayonnaise 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
- Ramen noodles with miso shiitake broth, tofu, egg and chicken 29



MAIN COURSES

All main courses are served with your choice of side dish

Dutch Weiderund tenderloin 200 grams	56
Dutch Weiderund sirloin steak 250 grams	44
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

SIDE DISHES

✓ Steamed Japanese rice	8
✓ Fried rice with crispy onions	8
⑦ Pasta arrabbiata	8
⑦ French fries	8
⑦ Pan roasted broccoli	8
✓ Green asparagus	8
Side Caesar salad	8
⑦ Side green salad	8

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
⑦ Seasonal fruit	14
✓ Ice cream (vanilla, chocolate) per flavour	4
⑦ Sorbet (yuzu, red fruit) per flavour	4

SNACKS & BITES

Chicken karaage with togarashi mayonnaise 5 pieces	11
Bitterballen 8 pieces	11
⑦ 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	

SPECIAL 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.





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

60

Selection of nigiri-sushi (8 pieces) & miso soup

Sashimi Moriawase | starter

60

Selection of 5 kinds of sashimi

Expected preparation time is 30 minutes.



MENU FOR OUR LITTLE GUESTS

Kid-sized portions for guests below the age of 12

✓ BREAKFAST | 22

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
Soft bread sandwich with cream cheese, lettuce & chicken	16
✓ Soft bread sandwich with cream cheese, lettuce & cheese	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 - Cloudy Bay Marlborough, New Zealand <i>Passion fruit, citrus fruit & blackcurrent leaf</i>	105
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
Pinot blanc - Gustave Lorentz Alsace, France <i>Green melon, soft freshness in fruity structured taste</i>	9 / 45
Sauvignon Blanc, Semillon - Despagne Biface Bordeaux, France <i>Aromatic pear & lime</i>	10 / 50
Riesling Trocken - Prinz Hallgartener Rheingau, Germany <i>Tropical fruit, peach, mango & pineapple</i>	85
Sauvignon Blanc – Baron de Ladoucette Pouilly Fumé - Loire, France <i>Straight and bright, apple & light smokey hints in the fine dry finish</i>	300
Chardonnay – Gaia & Rey Piemonte, Italy <i>Tropical fruit, light silky & elegant</i>	450



ROSÉ WINES

- Grenache, Pinot Noir, Vermentino - Chateau D'Esclans Whispering Angel | Provence, France 90
Fresh apricot & strawberry
- Syrah, Cinsault, Grenache - MIP | Provence, France 12 / 60
Light pink & red fruit

RED WINES

- Grenache, Syrah - Domaine de Grangeneuve | Rhône, France 9 / 45
Ripe red fruit
- Syrah - Maison les Axanderins Craies Rouge | Rhône, France 14 / 70
Red fruit, herbs & soft tannins
- Pinot noir, Couvent des Jacobins - Maison Louis Jadot | Burgundy, France 100
Cherry, blackberry & lights spices
- Valdiguié - Wild flower J. Lohr | Monterey, California, USA 14 / 70
Light bodied, red fruit, pomegranate & spice
- Corvina Veronese, Rondinella - 'La Bandina' Valpolicella Supriore | Veneto, Italy 22 / 110
Red fruit, licorice, tobacco & cedar
- Cabernet Sauvignon, Cabernet Franc - VIK, VIK winery | Cachapoal valley, Chile 450
Soft tannins and high acidity with jammy blackcurrant, bell pepper & vanilla
- Tempranillo - 'Flor de Pingus' Domino de Pingus | Ribera del Duero, Spain 400
Robust with bramble & oak spies



SPARKLING WINES & CHAMPAGNES

Cuvée Okura | Vijlen, Southern Netherlands

21 / 125

Honorary sommelier Noël Vanwittenbergh, craft this exclusive sparkling wine in collaboration with wine estate St. Martinus in the Netherlands

N.V. Ruinart Blanc de Blancs | Reims, France

295

N.V. Moët & Chandon Brut Impérial | Epernay, France

24 / 145

N.V. Simonsig Kaapse Vonkel Brut | Stellenbosch, South Africa

14 / 70

N.V. Veuve Clicquot Ponsardin | Reims, France

165

VINTAGES

Dom Pérignon 2015 | Epernay, France

595

N.V. Krug 173 Edition

495

SAKE

Yamazato Kozaemon Junmai Ginjo (300ml) | Japan

45

Dassai 23 Junmai Daiginjo, Ashai Shuto (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	complimentary
Bru sparkling	complimentary
Coca Cola	8
Coca Cola zero	8
Appelaere apple juice	8
Heineken	9
Asahi beer	9
Trentino Chardonnay	12
Trentino Merlot	12
Gozenshu Nigori sake*	15

*Best enjoyed when gently shaken before opening

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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