



ROOM SERVICE MENU

ALLERGY GUIDE



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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

SOUPS

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

SALADS

- ✓ Green salad with little gem, avocado, cucumber, watercress & Xeres dressing 20
Dressing contains mustard and sulphur dioxide
- ✓ Avocado tomato salad 19
- 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

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
- Grilled cheese sandwich with Dutch ham & Beemster cheese 24
Contains gluten, dairy, nuts, mustard
- Chicken avocado wrap with cashew nuts, tomato & garden herbs 24
Contains gluten, dairy, soy, nuts
- Steam bun chicken karaage with togarashi mayonnaise 24
Contains gluten, egg, soy, mustard, sesame, and sulphur dioxide



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>	
✓ 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>	
Ramen noodles with miso shiitake broth, tofu, egg and chicken	29
<i>Contains gluten, egg, soy, sesame, mustard, sulphur dioxide</i>	

MAIN COURSES

All main courses are served with your choice of side dish

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

SIDE DISHES

✓ Steamed Japanese rice	8
✓ Fried rice with crispy onions	8
⑦ Pasta arrabbiata	8
<i>Contains gluten, egg, may contain soy</i>	
<i>Substitutions to make gluten free available</i>	
⑦ French fries	8
<i>Gluten free, but fried in the same oil as gluten containing items</i>	
<i>Fried in soy oil</i>	
⑦ Pan roasted broccoli	8
<i>Contains gluten, soy, sesame</i>	
✓ Green asparagus	8
<i>Contains dairy, nuts</i>	
Side Caesar salad	8
<i>Contains gluten, dairy, eggs, mustard</i>	
<i>Substitutions to make gluten free available</i>	
⑦ Side green salad	8
<i>Dressing contains mustard and sulphur dioxide</i>	

DESSERTS

- ✓ Cherry tarte with crème Anglaise 14
Contains gluten, milk, egg, nuts
- ✓ Hukambi and black sesame cake, made with Valrhona milk chocolate 16
Contains gluten, milk, egg, nuts, sesame
- ✓ Yuzu crème brulee with kinako madeleines 14
Crème brulee contains milk, egg
Madeleines contain gluten, milk, egg
- ⓪ Seasonal fruit 14
- ✓ Ice cream (vanilla, chocolate) | per flavour 4
Contains dairy, egg
- ⓪ Sorbet (yuzu, red fruit) | per flavour 4

SNACKS & BITES

- Chicken karaage with togarashi mayonnaise | 5 pieces 11
Contains gluten, egg, mustard, soy, celery
- Bitterballen | 8 pieces 11
Contains gluten, milk, mustard, celery, sulphur dioxide
- ⓪ Vegan Thai bitterballen with mango chutney | 8 pieces 12
Contains gluten, may contain traces of nuts
- ✓ Dutch cheese selection 16
Oude Mokumse schoffie, Texelse sheep cheese, Fryslander young cheese,
Bastiaanse blue cheese with figs, dates and artisanal & walnut bread
Contains gluten, dairy
Substitutions to make gluten free available

Yamazato

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.

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.

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



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.

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

⓪ Seasonal fruit

14

✓ Ice cream (vanilla, chocolate) | per flavour

4

Contains dairy

⓪ 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
- Soft bread sandwich with cream cheese, lettuce & chicken 16
Contains gluten, dairy, egg
- ✓ Soft bread sandwich with cream cheese, lettuce & cheese 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

- ① 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

① Vegan dishes



All fish are MSC certified

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 & 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

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Hotel Okura
AMSTERDAM

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