

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 Bennedict 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

Pleated tomato with mashed avocado & garden herbs	19
Green salad with avocado, cucumber, watercress & Xeres dressing	20
Caesar salad with Parmesan & anchovies	21
Caesar salad with chicken, Parmesan & anchovies	26

SANDWICHES

All sandwiches are served with fries

Steam bun chicken karaage with togarashi mayonnaise	24
Club sandwich with fried egg, turkey, bacon & tomato	25
Chicken avocado wrap with cashew nuts, tomato & garden herbs	24
Grilled cheese sandwich with Dutch ham & Beemster cheese	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 steak | 200 grams	56
Dutch 'weiderund' sirloin steak | 250 grams	44
Angus beef burger with tomato, aged cheese & tempura onions	31
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 sauce vin jaune	31
Fish & chips served with tartar sauce	31

SIDE DISHES

Steamed Japanese rice	8
Fried rice with crispy onions	8
French fries	8
Pan roasted broccoli	8
Green asparagus	8
Side Caesar salad	8
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
Seasonal fruit	14
Ice cream (vanilla, chocolate) | per flavour	5
Sorbet (yuzu, red fruit) | per flavour	5

SNACKS & BITES

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

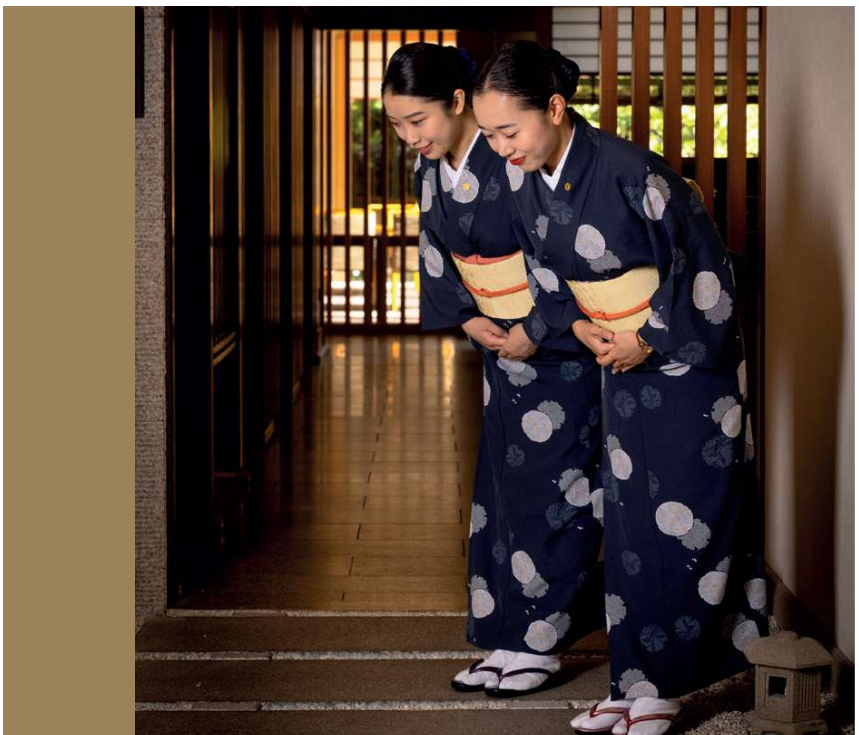
Dinner & snacks for the perfect family night in from movie night to board games.

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.





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.

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

Tomato soup	13
Fish & chips served with tartar sauce	19
Pasta arrabbiata with tomato, basil & Parmesan cheese	15
Spaghetti bolognese, served classically with tomato sauce & garden herbs	17
Seasonal fruit	14
Ice cream (vanilla, chocolate) | per flavour	5
Sorbet (red fruit, yuzu) | per flavour	5

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

Please inform our team of any allergies you have while placing your order. Allergy information can be found in our Allergy Guide.

WINE LIST

WHITE WINES

Sauvignon Blanc - Cloudy Bay | Marlborough, New Zealand 105
Passion fruit, citrus fruit & blackcurrent leaf

Chardonnay - Domaine Chavy-Chouet | Burgundy, France 21 / 105
Expressive, apple, vanilla & toffee

Pinot Grigio - Elena Walch | Alto Adige, Italy 14 / 70
Ripe pear & minerals

Pinot blanc - Gustave Lorentz | Alsace, France 9 / 45
Green melon, soft freshness in fruity structured taste

Sauvignon Blanc, Semillon - Despagne Biface | Bordeaux, France 10 / 50
Aromatic pear & lime

Riesling Trocken - Prinz Hallgartener | Rheingau, Germany 85
Tropical fruit, peach, mango & pineapple

Sauvignon Blanc – Baron de Ladoucette | Pouilly Fumé - Loire, France 300
Straight and bright, apple & light smokey hints in the fine dry finish

Chardonnay – Gaia & Rey | Piemonte, Italy 450
Tropical fruit, light silky & elegant



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

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

'Fusion V', De Toren | Stellenbosch, South-Africa 250
Bordeaux style, dark chocolate & black pepper

Cabernet Sauvignon, Cabernet Franc - VIK, VIK winery | Cachapoal valley, Chile 450
Soft tannins and high acidity with jammy blackcurrant, bell pepper & vanilla

SPARKLING WINES & CHAMPAGNES

Cuvée Okura | Vijlen, Southern Netherlands *Honorary sommelier Noël Vanwittenbergh, craft this exclusive sparkling wine in collaboration with wine estate St. Martinus in the Netherlands*	21 / 125

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



twenty third

AMSTERDAM

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 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 2nd 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
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.