



# 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	

# SPECIAL EVENING 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.



# LUNCH & DINNER

11.00 am - 11.00 pm

## SALADS

- ① Green salad with little gem, avocado, cucumber, watercress & Xeres dressing 20
- ① Avocado tomato salad 19
- Caesar salad with Parmesan & anchovies 21
- Caesar salad with chicken, Parmesan & anchovies 26

## SOUPS

- French onion soup 13
- ① Vegetarian minestrone soup 13



## 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.

## SIDE DISHES

- ① Steamed Japanese rice 8
- ① Fried rice with crispy onions 8
- ① Pasta arrabbiata 8
- ① French fries 8
- ① Pan roasted broccoli 8
- ① Green asparagus 8
- Side Caesar salad 8
- ① Side green salad 8



## 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

## 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 chili sauce, 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 arrabiata 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



## 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	

## 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	4
Ⓟ Sorbet (yuzu, red fruit)   per flavour	4



# 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.

## 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

① Seasonal fruit	14	
② Ice cream (vanilla, chocolate)   per flavour	4	
③ 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
Amsterdam tramezzini sandwich, pickles, condiments & cream	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 <i>Minerals, citrus fruit &amp; lime</i>	21 / 105
Viognier - Le Cabanon Les Alexanderins   Rhone, France <i>Aromatic pear, peach &amp; lime</i>	10 / 50
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
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 Supriore   Veneto, Italy <i>Red fruit, licorice, tobacco &amp; cedar</i>	22 / 110
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
Tempranillo – Flor de Pingus Domino de Pingus 2021   Spain <i>Robust with bramble &amp; oak spies</i>	400



## 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. Veuve Clicquot Ponsardin   Reims, France	160
N.V. Krug 173 Edition	490

## VINTAGES

Dom Pérignon 2015   Epernay, France	595
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## 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





A M S T E R D A M

## 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 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 <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

*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	9
Coca Cola zero	9
Appelaere	9
Heineken	10
Okura New England IPA	10
Trentino Chardonnay	12
Trentino Merlot	12

## 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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