



ROOM SERVICE MENU

ALLERGY GUIDE




ALLERGY GUIDE

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 | 40

Two fried eggs or an omelette 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 | 40

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 and English muffin. 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

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.



FREE RANGE EGGS

Eggs Benedict 20

Lightly poached eggs on an English muffin & Hollandaise sauce on 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, crepe-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	5
Apple or carrot juice	6
Tea, coffee or espresso	6
Cappuccino, cafe latte or flat white	6
Milk (whole, skimmed, soy, oat)	6
Chocolate milk, served hot or cold	5

CHAMPAGNE & SPARKLING WINES

Moët & Chandon champagne	22
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 scoop
- Pringles or mixed nuts
- Your choice of a soda or water (still or sparkling)

48 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.



SALADS

- ⑤ Green salad with little gem, avocado, cucumber, watercress & Xeres dressing 20
- ⑤ Avocado tomato salad 19
 - Caesar salad with Parmesan & anchovies 21
 - Contains gluten, dairy, eggs, mustard*
 - Chicken Caesar salad with Parmesan & anchovies 26
 - Contains gluten, dairy, eggs, mustard*
 - Substitutions to make gluten free available*

SOUPS

- French onion soup 13
 - Contains gluten, dairy*
 - Substitutions to make gluten free available*
- ⑤ Vegetarian minestrone soup 13
 - Contains gluten, eggs, soy*

Yamazato

AUTHENTIC JAPANESE KAISEKI CUISINE

Available Wed-Sun (restaurant closed on Mon & Tue) – 6.00 pm - 8.30 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** 48
 - Selection of nigiri-sushi (8 pieces) & miso soup
- Sashimi Moriawase | starter** 48
 - 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 <i>Contains gluten, egg, soy</i>	8
① Pasta arrabbiata <i>Contains gluten</i> <i>Substitutions to make gluten free available</i>	8
① French fries <i>Gluten free, but fried in same oil as gluten containing items</i>	8
① Green asparagus <i>Contains dairy, nuts</i>	8
① Green beans <i>Contains mustard</i>	8
① Pan roasted broccoli <i>Contains gluten, soy, sesame</i>	8
Potato mash	8
Side Caesar salad <i>Contains gluten, dairy, eggs, mustard</i> <i>Substitutions to make gluten free available</i>	8
① Side green salad	8

MAIN COURSES

Dutch Weiderund tenderloin 200 grams <i>Contains dairy, eggs</i> <i>Substitutions to make dairy free available</i>	56
Dutch Weiderund sirloin steak 250 grams <i>Contains dairy, eggs</i> <i>Substitutions to make dairy free available</i>	44
Free range chicken breast with vol-au-vent sauce <i>Contains gluten, dairy, egg, soy</i> <i>Substitutions to make gluten, dairy or egg free available</i>	30
Salmon fillet with vegetable kaki-age & miso yuzu beurre blanc <i>Contains gluten, dairy, soy</i> <i>Substitutions to make dairy free available</i>	31
Cod fillet with ponzu & grated daikon <i>Contains gluten, soy</i>	31
Fish & chips with the finest cod tempura & French fries <i>Contains gluten, egg, mustard, soy</i>	31

BURGERS & SANDWICHES

Angus beef burger with tomato, aged cheese & tempura onions <i>Contains gluten, dairy, egg, soy, mustard, may contain nuts</i> <i>Substitutions to make gluten or mustard free available</i>	31
Club sandwich with fried egg, turkey, bacon & tomato <i>Contains gluten, dairy, eggs, soy, mustard</i> <i>Substitutions to make gluten free available</i>	25
Tuna melt with tuna salad on sourdough bread <i>Contains gluten, dairy, egg, nuts, mustard</i>	24
Grilled cheese sandwich with Dutch ham & Beemster cheese <i>Contains gluten, dairy, nuts, mustard</i>	24
Chicken avocado wrap with chili sauce, tomato & garden herbs <i>Contains gluten, dairy, soy, nuts</i>	24

NOODLES, PASTA & RICE

Japanese-style beef curry with Japanese pickles & rice <i>Contains gluten, soy, mustard, sesame</i>	33
Japanese-style chicken curry with Japanese pickles & rice <i>Contains gluten, soy, mustard, sesame</i>	29
✓ Ramen noodles with shiitake broth, tofu, egg, sugar snaps & spring onion <i>Contains gluten, egg, soy, sesame</i>	28
✓ Vegetarian curry udon with eggplant, beansprouts & ginger <i>Contains gluten, soy, sesame, mustard</i>	26
✓ Pasta arrabbiata with tomato, basil & Parmesan cheese <i>Contains gluten, dairy, soy</i> <i>Substitutions to make gluten or dairy free available</i>	22
Spaghetti bolognese, served classically with Parmesan cheese <i>Contains gluten, dairy, soy</i> <i>Substitutions to make gluten or dairy free available</i>	24

DESSERTS

✓ Dark Valrhona chocolate with praline & caramel <i>Contains gluten, dairy, eggs, nuts</i>	16
✓ Classic tiramisu with mascarpone, coffee & ladyfingers <i>Contains gluten, dairy, nuts</i>	14
✓ Pear almond tartelette with vanilla sauce <i>Contains gluten, dairy, eggs, nuts</i>	14
Ⓟ Seasonal fruit	14
✓ Ice cream (vanilla, chocolate) per scoop <i>Contains dairy</i>	4
Ⓟ Sorbet (red fruit, yuzu) per scoop	4

DESSERT OF THE SEASON

Uniquely blended with new recipes featuring in-season ingredients, our seasonal dessert is always a sweet surprise. Ask our team for this season's dessert.

SNACKS AND CHEESE

Steamed bun Szechuan duck with spring onion & sweet mayonnaise <i>Contains gluten, dairy</i>	16
Chicken karaage with togarashi mayonnaise 5 pieces	11
Bitterballen 8 pieces <i>Contains gluten, egg, soy</i>	11
Ⓟ Vegan Thai Bitterballen with mango chutney 8 pieces <i>Contains gluten, and may contain traces of nuts</i>	12
✓ Dutch cheese selection 5 pieces <i>Contains gluten, dairy, mustard, nuts</i> <i>Substitutions to make gluten free available</i>	16

Note: all fried items are fried in sunflower oil.

Please inform our team of any allergies you have while placing your order.

MENU FOR OUR LITTLE GUESTS

Kid-sized portions for guests below the age of 12

BREAKFAST | 25

Crêpe-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 with the finest cod tempura & pomme frites	29	19
<i>Contains gluten, dairy, egg, mustard</i>		
Angus beef burger with tomato, aged cheese, tempura onions & pomme frites	29	
<i>Contains gluten, dairy, mustard</i>		
<i>Substitutions to make gluten free available</i>		
Pasta arrabbiata with tomato, basil & Parmesan cheese	22	15
Spaghetti bolognese, served classically with tomato sauce & garden herbs	24	17
<i>Contains gluten, dairy</i>		
<i>Substitutions to make gluten or dairy free available</i>		
🍏 Seasonal fruit	14	
🍦 Ice cream (vanilla, chocolate) per scoop	4	
<i>Contains dairy</i>		
🍷 Sorbet (red fruit, yuzu) per scoop	4	

KIDS BEVERAGES

Orange or grapefruit juice	5
Apple or carrot juice	6
Milk (whole, skimmed, soy, oat)	6
Chocolate milk your choice hot or cold	5
Fanta (orange, cassis)	9
Sprite	9
Fuze sparkling black iced tea	9



NIGHT MENU

11.00 pm – 6.00 am

STARTERS

- Chicken Caesar salad with 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
- Amsterdam tramezzini sandwich, pickles, condiments & cream 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

- ✓ Seasonal fruit 14
- ✓ Dark Valrhona chocolate with praline & caramel 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

✓ Vegan dishes



All fish are MSC certified

WINE LIST

WHITE WINES

Sauvignon blanc - Cloudy Bay Marlborough, New Zealand <i>Stonefruit, lemongrass & minerals</i>	120
Chardonnay - Domaine Chavy-Chouet Burgundy, France <i>Expressive, apple, vanilla & toffee</i>	21 / 105
Muscadet - Jérôme Huchet Les Quinez Hommes Loire, France <i>Citrus & tropical fruits</i>	65
Grillo della timpa - Fuedo Montoni Sicily, Italy <i>Peach, apricot & almond blossom</i>	75
Pinot grigio - Elena Walch Alto Adige, Italy <i>Ripe pear & minerals</i>	14 / 70
Sauvignon blanc – Baron de Ladoucette 2020 Pouilly-Fumé, France <i>Unoaked & 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 & strawberry</i>	90
Syrah - MIP Cinsault Provence, France <i>Light pink & red fruit</i>	60

RED WINES

Pinot Noir – Louis Jadot Couvent des Jacobins Burgundy, France <i>Cherry, blackberry & spice</i>	100
Merlot & Cabernet Sauvignon – Château Tour de Mirambeau Bordeaux, France <i>Soft tannins, ripe red fruit & herbs</i>	19 / 95
Malbec – Bodegas Bianchi Mendoza, Argentina <i>Round tannins, cherry & blackberry</i>	12 / 60
Gamay – Thierry Delauney Le Grand Balloon Loire, France <i>Soft tannins, ripe red fruit & herbs</i>	50
Barbera – Luigi Einaudi Piemonte, Italy <i>Dark fruit & earth</i>	85
Tempranillo – Baron de Ley Reserva Rioja, Spain <i>Ripe red fruit, spices & toast</i>	14 / 70
Tempranillo – Flor de Pingus Domino de Pingus 2020 Spain <i>Robust with bramble & oak spices</i>	400
Cabernet Sauvignon, Camere – Vik, Vik Winery 2016 Cachapoal Valley, Chile <i>Soft tannins and high acidity with jammy blackcurrant, bell pepper & vanilla</i>	450



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. Louis Roederer Brut Premier | Reims, France 130
N.V. Veuve Clicquot Ponsardin | Reims, France 160

VINTAGES

Dom Pérignon 2013 | Epernay, France 595

SAKES

Yamazato Kozaemon Junmai Ginjo (300ml) | Japan 45
Dassai 23 Junmai Daiginjo, Ashai Shuzo (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

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	6
Espresso	6
Cappuccino	6
Latte	6
Japanese Sencha tea	6
Jing tea:	6
• 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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