



# ROOM SERVICE MENU

# 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.

## 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.

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  
Lightly poached eggs on an English muffin & Hollandaise sauce on 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, crepe-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 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.



## SALADS

|   |    |
|---|----|
| ⑤ Green salad with little gem, avocado, cucumber, watercress & Xeres dressing | 20 |
| ⑤ Avocado tomato salad  | 19 |
| Caesar salad with Parmesan & anchovies  | 21 |
| Chicken Caesar salad with Parmesan & anchovies                                | 26 |

## SOUPS

|                              |    |
|------------------------------|----|
| French onion soup            | 13 |
| ⑤ Vegetarian minestrone soup | 13 |

# 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.

|  |    |
|--|----|
| <b>Omakase nigiri sushi   starter</b>            | 48 |
| Selection of nigiri-sushi (8 pieces) & miso soup |    |
| <b>Sashimi Moriawase   starter</b>               | 48 |
| Selection of 5 kinds of sashimi                  |    |

Expected preparation time is 30 minutes.

## SIDE DISHES

|                                 |   |
|---------------------------------|---|
| ⑤ Steamed Japanese rice         | 8 |
| ⑤ Fried rice with crispy onions | 8 |
| ⑤ Pasta arrabbiata              | 8 |
| ⑤ French fries                  | 8 |
| ⑤ Green asparagus               | 8 |
| ⑤ Green beans                   | 8 |
| ⑤ Pan roasted broccoli          | 8 |
| Potato mash                     | 8 |
| Side Caesar salad               | 8 |
| ⑤ Side green salad              | 8 |

## MAIN COURSES

|  |    |
|--|----|
| Dutch Weiderund tenderloin   200 grams                         | 56 |
| Dutch Weiderund sirloin steak   250 grams                      | 44 |
| Free range chicken breast with vol-au-vent sauce               | 30 |
| Salmon fillet with vegetable kaki-age & miso yuzu beurre blanc | 31 |
| Cod fillet with ponzu & grated daikon                          | 31 |
| Fish & chips with 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 |
| Tuna melt with tuna salad on sourdough bread                 | 24 |
| Grilled cheese sandwich with Dutch ham & Beemster cheese     | 24 |
| Chicken avocado wrap with chili sauce, tomato & garden herbs | 24 |

## NOODLES, PASTA & RICE

|  |    |
|--|----|
| Japanese-style beef curry with Japanese pickles & rice                     | 33 |
| Japanese-style chicken curry with Japanese pickles & rice                  | 29 |
| ✓ Ramen noodles with shiitake broth, tofu, egg, sugar snaps & spring onion | 28 |
| ✓ Vegetarian curry udon with eggplant, beansprouts & ginger                | 26 |
| ✓ Pasta arrabbiata with tomato, basil & Parmesan cheese                    | 22 |
| Spaghetti bolognese, served classically with Parmesan cheese               | 24 |



## DESSERTS

|  |    |
|--|----|
| ✓ Dark Valrhona chocolate with praline & caramel         | 16 |
| ✓ Classic tiramisu with mascarpone, coffee & ladyfingers | 14 |
| ✓ Pear almond tartelette with vanilla sauce              | 14 |
| Ⓟ Seasonal fruit   | 14 |
| ✓ Ice cream (vanilla, chocolate)   per scoop             | 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 | 16 |
| Chicken karaage with togarashi mayonnaise   5 pieces           | 11 |
| Bitterballen   8 pieces  | 11 |
| Ⓟ Vegan Thai Bitterballen with mango chutney   8 pieces        | 12 |
| ✓ Dutch cheese selection   5 pieces                            | 16 |



# 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.

## LUNCH & DINNER

|   | full | half |
|---|------|------|
| Tomato soup   | 13   |      |
| Fish & chips with 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   |
| ⑤ Seasonal fruit  | 14   |      |
| ⑤ Ice cream (vanilla, chocolate)   per scoop                              | 4    |      |
| ⑤ 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 |
| 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 |
| ✓ Dark Valrhona chocolate with praline & caramel | 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<br><i>Stonefruit, lemongrass &amp; minerals</i> | 120      |
| Chardonnay - Domaine Chavy-Chouet   Burgundy, France<br><i>Expressive, apple, vanilla &amp; toffee</i>  | 21 / 105 |
| Muscadet - Jérôme Huchet Les Quinez Hommes   Loire, France<br><i>Citrus &amp; tropical fruits</i>       | 65       |
| Grillo della timpa - Fuedo Montoni   Sicily, Italy<br><i>Peach, apricot &amp; almond blossom</i>        | 75       |
| Pinot grigio - Elena Walch   Alto Adige, Italy<br><i>Ripe pear &amp; minerals</i>                       | 14 / 70  |
| Sauvignon blanc – Baron de Ladoucette 2020   Pouilly-Fumé, France<br><i>Unoaked &amp; non-vegetal</i>   | 300      |
| Chardonnay – Gaia & Rey 2018   Piedmonte, Italy<br><i>Traditional Burgundy style</i>                    | 450      |



## ROSÉ WINES

|   |    |
|---|----|
| Grenache - Chateau D'Esclans Whispering Angel   Provence, France<br><i>Fresh apricot &amp; strawberry</i> | 90 |
| Syrah - MIP Cinsault   Provence, France<br><i>Light pink &amp; red fruit</i>                              | 60 |

## RED WINES

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

|   |    |
|---|----|
| <b>Old Fashioned</b>  | 19 |
| Bourbon, sugar syrup & Angostura bitters<br><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<br><i>Choice of vodka: Ketel 1, Grey Goose (+ € 5), Belvedere (+ € 5)</i><br><i>Or gin: Tanqueray, Monkey 47 (+ € 5)</i> |    |
| <b>Dark 'N Stormy</b>   | 18 |
| Rum, lime juice, ginger beer & Angostura bitters<br><i>Made with Gosling's Black Seal Rum</i>   |    |
| <b>Margarita</b>  | 23 |
| Tequila, Cointreau & lime juice<br><i>Choice of Tequila: Don Julio Blanco, Lost Explorer Espadin Mezcal (+ € 4)</i>   |    |
| <b>Negroni</b>  | 18 |
| Gin, Campari & sweet vermouth<br><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                             | 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 <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 |
|---------------------------|----|

### 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.*





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*Hotel Okura*  
A M S T E R D A M



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