



# ROOM SERVICE MENU

# BREAKFAST

6.00 am - noon

## BREAKFAST | 34

Our breakfast experience offers the most fresh, local and healthy items to kick off your day. The breakfast experience includes:

Seasonal Fresh Fruit salad, Selection of breads and a Viennoiserie basket. Selection of local cured meats and cheeses. Local Yoghurt. Your choice in freshly brewed coffee or tea, juices and free range eggs.

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.



# À LA CARTE BREAKFAST

6.00 am - noon

## BREAKFAST BEVERAGES

- ① Orange, grapefruit, apple or gluten free carrot juice 5
- Tea selection, coffee, café latte, cappuccino or espresso 6
- Glass of hot or cold chocolate milk, whole or skimmed milk 5

## FROM OUR PASTRY CHEFS | 12

- Belgian waffle with vanilla cream, strawberries and maple syrup
- Pancakes with Nutella and maple syrup

## ✓ FRUIT & CEREALS

- Okura Swiss Bircher muesli, a homemade specialty with apple, oats, nuts, dried fruits and yoghurt 10
- Selection of breakfast cereals: Allbran, chocolate cruesli, cornflakes, muesli or apple cruesli 7
- Yoghurts, full-fat, low-fat or fruit yoghurt 6

## FROM OUR BAKERY

- ✓ A selection of breads and rolls | 5 pieces 15
- ✓ Assortment of muffin, croissant and Danish pastry | 3 pieces 10

## FREE RANGE EGGS

- Omelet of two fresh eggs with grilled tomato 16  
Your choice of: ham, bacon, turkey, cheese, mushrooms, paprika, onions, tomato or chili pepper
- Two eggs sunny side up 16  
Your choice of: ham, bacon, turkey, cheese or sliced tomato
- Eggs Benedict 20  
Two fresh eggs lightly poached, served on an English muffin with sauce Hollandaise  
Your choice of: bacon, ham, spinach or smoked salmon

# OKURA'S SPECIALTIES

11.00 am – 11.00 pm

We are proud to be home to four acclaimed restaurants, with three Michelin stars and a Bib Gourmand held between them.

## CIEL BLEU

Situated on the 23<sup>rd</sup> floor of Hotel Okura Amsterdam, Ciel Bleu holds two Michelin stars for its international cuisine led by chefs Onno Kokmeijer and Arjan Speelman.

☪  
CIEL BLEU

### **Caviar Baerii 10 grams**

Blinis, crème fraîche

55

## YAMAZATO

Yamazato serves authentic Japanese haute cuisine, kaiseki ryori. It is the first traditional Japanese restaurant in Europe to be awarded a Michelin star.

*Yamazato*

### **Omakase nigiri sushi | starter**

Selection of nigiri-sushi (8 pieces) and miso soup

48

### **Sashimi Moriawase | starter**

Selection of sashimi (5 pieces)

48

Available for dinner from Wednesday to Sunday from 5.30 pm until 8.30 pm and for lunch on Saturday and Sunday from 12 pm – 1.30 pm. Expected preparation time is 30 minutes.

## SERRE

Discover relaxed dining at Serre; Hotel Okura Amsterdam's canal-side brasserie offering exquisitely crafted dishes all day.

### Caesar salad

Original Caesar salad with Parmesan and anchovies 18

Original Caesar salad with Parmesan, anchovies and chicken 21

**Rib Eye of 'Irish Angus' beef | main course | 300 grams 43**

Sautéed rib eye of beef, green pepper sauce and sauce Béarnaise

## SAZANKA

Amidst a vibrant and sociable atmosphere, guests gather around expert Japanese teppanyaki chefs as they prepare sumptuous dishes with flair and precision on hot iron griddles, right before diners' eyes.

### Chicken Yakitori | starter

Mushroom salad with shiitake, erengy, shimeji and enoki mushroom 21

# SERRE.

Teppanyaki Restaurant  
SAZANKA  
鉄板焼  
さざんか

# ALL DAY DINING

11.00 am - 11.00 pm

## SOUPS | 10

Onion soup

⑤ Tomato soup

## STARTER

⑤ Green salad with little gem, avocado, cucumber, herbs, watercress,  
green apple and Xérés dressing 18

## BURGER & SANDWICH

Will be served with French fries

Beef burger with tomato, aged cheese and tempura onion 26

Club sandwich with fried egg, turkey, bacon and tomato 20





## MAIN COURSES

Japanese style curry with beef or chicken, Japanese pickles and rice	26
Fish & chips, the finest cod tempura served with French fries	29
Spaghetti bolognese, served the classic way with Parmesan	23

## ✓ SIDE DISHES | 8

Pommes frites	
Pan roasted bimi with garlic and soy sauce	
✓ Glazed carrots with star anis, cumin and orange	
Potato purée	
Penne arrabiata	
✓ Mixed green salad with garden herbs	
✓ Steamed rice	

## SNACKS & CHEESES

✓ Cheese platter, three kinds of Dutch cheeses	13
Bitterballen, 8 pieces of Dutch traditional 'bitterballen' with local mustard	10

## ✓ DESSERTS

Okura apple pie, served with vanilla ice cream	12
Chocolate brownie with vanilla ice cream and whipped cream	12
✓ Seasonal fruit	12

# NIGHT MENU

11.00 pm – 6.00 am

## STARTERS

Original Caesar salad with Parmesan, anchovies and chicken 21

## MAIN COURSES

Japanese style curry with chicken, Japanese pickles and rice 26

Spaghetti Bolognese | Served the classic way with Parmesan 19

## DESSERTS


Fruit salad 12


## SNACKS

Nuts mix: cashew, walnuts, smoked almonds and pistachio 8

Rice cracker mix: okaki, soya crackers, wasabi nuts and cheese maki 8

Cheese platter, three kinds of Dutch cheeses 13

 Vegetarian dishes

 Vegan dishes



All fish is MSC certified

For any special requests, dietary wishes or allergies, please contact the room service department at extension 888, so we can accommodate our service to your demands.



# WINE LIST

## WHITE WINES

Verdejo, Vera Cruz 7 / 35  
Rueda, Spain

Chardonnay, Cypress Vineyards 8 / 40  
California, VS

Sauvignon Blanc, Menetou Salon 11 / 55  
Domaine de Chatenoy, Loire, France

Chenin Blanc, Delaire Graff Estate 55  
Stellenbosch, South Africa

## ROSE WINES

Cinsault, Syrah, Grenache 10 / 50  
MIP, Provence, France

## RED WINES

Monastrell, De Moya, Valencia, Spain 7 / 35

Zinfandel, Alicante Bouschet, Petite Syrah 8 / 40  
Cypress Vineyards, California, USA

Pinot Noir 55  
The Winery of Good Hope, Stellenbosch, South Africa

Barbera, Luigi Einaudi Barbera 12 / 60  
Piemonte, Italy

# DRINKS

## CHAMPAGNES

Simonsig Kaapse Vonkel Brut, Stellenbosch, South Africa	11 / 55
Moët & Chandon Brut Impériale, Epernay	19 / 98
Louis Roederer, Brut Premier, Reims	110
Veuve Clicquot 'Ponsardin', Reims	120
Ruinart Blanc de Blancs, Reims	160
Bollinger 'Grande Année', 2007, Aÿ	280
Moët & Chandon 'Dom Pérignon' 2009, Epernay	380

## SPECIAL CHAMPAGNES

Armand de Brignac, Reims	890
Roederer, Cristal Jeroboam, 1999, Reims	3.100
Bollinger, 'Cuvée Bond 007', magnum, 1988, Reims	7.007
Roederer, Cristal Methusalem, 2002, Reims	12.500

## COCKTAILS | 16

'Cocktales' 100 ml | Exclusively bottled for Hotel Okura Amsterdam

Espresso Martini  
Martini  
Negroni  
Old Fashioned  
Perfect Manhattan  
Perfect Margarita



# DRINKS

## BEERS | 8

Heineken, Lager  
Brouwerij 't IJ IJwit, Wheat beer  
Brouwerij 't IJ India Pale Ale  
Asahi Super Dry, Pilsener  
Kirin Ichiban, Lager

## SOFT DRINKS | 8

Coca Cola  
Coca Cola Light  
Coca Cola Zero  
Fanta Orange  
Fanta Cassis  
Fuze Sparkling Tea  
Sprite  
Fever Tree Indian Tonic  
Fever Tree Lemon Tonic

## HOT BEVERAGES | 6

Our coffee and tea is sustainably certified

Coffee  
Espresso  
Cappuccino  
Latte Machiato  
Jing Tea selection:

- English Breakfast
- Earl Grey
- Jasmin Silver Needle
- Chamomile Flowers
- Darjeeling 2<sup>nd</sup> Flush
- Hibiscus / Black Currant
- Peppermint Leaf
- Jade Sword Green Tea

In case you wish to order ice cubes, please call room service via 888



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



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