PATINA
OSAKA

# Patina Osaka Welcomes Its First Festive Season
# A Celebration of Sustainability and Luxury




Patina Osaka, the first property in Japan from the world-renowned Capella Hotel Group, will welcome its very first festive season from 3 November 2025. Ideally located with breathtaking views of the historic Osaka Castle, the hotel invites guests to enjoy a truly exceptional holiday experience where sustainability and refined luxury are seamlessly intertwined. From Christmas cakes and afternoon tea to exclusive dining and overnight stays, Patina Osaka offers a dazzling array of seasonal delights, all within its timelessly elegant surroundings.

## Patina Osaka Christmas Cake Collection

Celebrate the season with three exquisite Christmas cakes, crafted with a touch of Patina's signature sustainability and well-being philosophy. The collection includes a shortcake made with gently sweetened raw cane sugar, and a roll cake accented with house-made marmalade created from repurposed orange peel. Reservations will open on 29 October.



## Brown Sugar Strawberry Shortcake

**11cm ￥7,200（limited 100） / 14cm ￥8,200（limited 40）**

A gentle cane sugar shortcake with soy milk custard, topped with strawberries and dried cranberries. Festive, tender, and delightfully satisfying—perfect for Christmas.



## Bûche de Noël Chocolate Orange

**11cm ￥6,700（limited 40）**

A roll cake inspired by a tree stump, generously filled with rich and silky chocolate cream. The accent of orange jam is homemade, carefully prepared from orange peels used in the hotel's breakfast service. Enjoy its deep flavors along with a touch of sustainable spirit.



## Pistachio Griotte

**12cm ￥9,700（limited 40）**

A pistachio mousse cake adorned with festive winter motifs, including snowflakes. Inside, layers of chocolate cream with griotte compote, berry gelée, and pistachio mousse create a harmonious contrast of depth and elegant texture. Savor the rich, aromatic flavor of pistachio to the fullest.
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We're also offering a selection of delightful treats perfect for holiday gifting, including our **Stollen** (¥3,800 / limited 60), baked with a generous amount of roasted almonds folded into the dough and filled with rich marzipan. Additionally, our **gingerbread cookies** (¥1,600 for 3 pieces) make a charming seasonal gift, capturing the warmth and joy of Christmas.






## Christmas Cake Reservations & Sales

- Reservation Period: 29 October – 14 December, 2025 **Advance payment required*
- Pick-up Dates: 23 – 25 December 2025 10:00 AM – 6:00 PM
  **Stollen will be available from early November, and gingerbread cookies from December.*
- Pick-up Location: "P72," 1F, Patina Osaka

# P72 Christmas Afternoon Tea

Patina Osaka's signature restaurant **P72** presents a festive Christmas afternoon tea featuring five desserts, including a berry and chocolate cake inspired by Rudolph, a pistachio griottine "candle," and a chestnut-and-orange Mont Blanc. Five savory bites showcase seasonal ingredients such as Wagyu beef cheek, grilled turnip with duck prosciutto, and potato-leek espuma, all arranged around a tree-shaped stand. Homemade scones come in apple cinnamon and brown sugar flavors. Enjoy this joyful seasonal experience in a warm, wood-accented setting.

**Christmas Afternoon Tea**

- **Period:** 3 November – 25 December, 2025  11:30 AM – 4:00 PM (last order)
- **Location:** P72, 1F, Patina Osaka
- **Price:** ¥8,000 per person (*Special Christmas rate: ¥10,000 from 23-25 Dec*)
- **Reservations:** https://patinahotels.com/osaka/ja/drink-and-dine/p72





# Winter Afternoon Tea at Tea Lounge Nijiri

Overlooking Osaka Castle Park, **Tea Lounge Nijiri** introduces a winter-inspired afternoon tea. The sweet selection features five desserts in festive white and red tones, including a pear and white chocolate mousse topped with snowflakes, an apple tart with cheese cream, and a chestnut and pear Mont Blanc with crisp meringue.
Six savory bites are served from the kitchen of **IÑAKI**, showcasing rich flavors such as foie gras, fish brandade, and charcoal-grilled squid.

Set in a Japanese-inspired space highlighted by the iconic indigo-gradient spiral staircase, guests can savor this refined experience while admiring the seasonal transformation of Osaka Castle Park from autumn to winter.



## Winter Afternoon Tea

- **Period:** 3 November 2025 – 7 January 2026  11:30 AM – 4:30 PM (last order)
- **Location:** Nijiri, 19F, Patina Osaka
- **Price:** ¥9,300 per person (*Special Christmas rate: from ¥12,500 on 23–25 Dec*)
- **Reservations:** https://patinahotels.com/osaka/ja/drink-and-dine/nijiri



# Christmas Lunch & Dinner at Patina Osaka Restaurants

Each of Patina Osaka's restaurants presents a special menu perfectly suited for the festive season.
At **IÑAKI**, guests can savor authentic Basque cuisine featuring luxurious ingredients such as truffles, foie gras, and snow crab. The dinner course includes exquisite dishes like *Grilled Turbot with Hazelnut Pil-Pil and Porcini Parmentier* and *Rôtisserie Guinea Fowl Stuffed with Basque Sausage and Truffles*, all prepared over the signature Josper charcoal grill. Enjoy these passionate Basque flavors while taking in the breathtaking night views of Osaka from the restaurant's expansive windows, creating a truly memorable Christmas Eve experience.

## IÑAKI Christmas Lunch & Dinner

- **Period:** 23-25 December, 2025
- **Time:** Two seating options
  **Lunch:** ① 11:30 / 12:00 ② 13:00 / 13:30
  **Dinner:** ① 17:30 / 18:00 ② 20:00 / 20:30
- **Location:** IÑAKI, 19F, Patina Osaka
- **Price:** Lunch ¥12,000 / ¥18,000 / ¥22,000 per person | Dinner ¥18,000 / ¥22,000 / ¥30,000 per person
- **Reservations:** https://patinahotels.com/osaka/ja/drink-and-dine/inaki



## Christmas at Barin Teppanyaki

At **Barin**, our teppanyaki chefs carefully craft each dish using the finest seasonal ingredients from across Japan. During the Christmas season, guests can indulge in luxurious courses featuring black abalone, Ise lobster, and premium Wagyu fillet. Savor the full sensory experience of live teppanyaki—listen to the sizzle, inhale the enticing aromas, watch the steam rise, and relish the delicate flavors of each dish.

## Barin Teppanyaki Christmas Lunch & Dinner

- **Period:** Lunch 20-25 December, Dinner 23-25 December, 2025
- **Time:** Two seating options
  **Lunch:** ① 11:30 / 12:00 ② 13:00 / 13:30
  **Dinner:** ① 17:30 / 18:00 ② 20:00 / 20:30
- **Location:** Barin, 19F, Patina Osaka
- **Price:** Lunch ¥16,000 / ¥25,000 per person | Dinner ¥35,000 / ¥60,000 per person
- **Reservations:** https://patinahotels.com/osaka/ja/drink-and-dine/barin



## Christmas Lunch & Dinner at P72

**P72**, inspired by Japan's traditional calendar of 72 micro-seasons (*Shichijūnikō*), offers cuisine that celebrates the subtle shifts of the seasons. During the festive season, the menu features organic vegetables and fermented ingredients, including grilled turnip and fermented mushroom ravioli, alongside seasonal delicacies such as red snow crab tartare and roasted anglerfish. On clear days, guests can enjoy open-air dining on the lush terrace. Surrounded by warm wood tones and soft lighting, each dish highlights the bounty of the season, creating a truly blissful dining experience.

## P72 Christmas Lunch & Dinner

- **Period:** Lunch 20-25 December, Dinner 23-25 December, 2025
- **Time:** Lunch 11:30 AM – 2:30 PM (last order) | Dinner 5:30 PM – 9:00 PM (last order)
- **Location:** P72, 1F, Patina Osaka
- **Price:** Lunch ¥8,000 / ¥13,000 per person | Dinner ¥13,000 / ¥18,000 per person
- **Reservations:** https://patinahotels.com/osaka/ja/drink-and-dine/p72



## Christmas Cocktails at SONATA BAR & LOUNGE

Perched on the top floor, SONATA BAR & LOUNGE presents a selection of festive Christmas cocktails, available for a limited time. Our original “Salute”, inspired by the classic celebratory French 75, features strawberries to evoke the holiday spirit, with delicate notes of tea and a vibrant flavor profile.
We also offer the Black Noël, a nod to the spiced holiday tradition. Made with Japan’s renowned Yamazaki Whisky, house-made spiced syrup, Guinness beer, and vanilla bitters, this layered cocktail envelops winter evenings in warmth. Enjoy these special seasonal creations alongside the glittering night views of Osaka, creating an unforgettable festive experience.

### SONATA BAR & LOUNGE Christmas Cocktails

- **Period:** 1 December – 25 December, 2025
- **Time:** Mon–Fri 2:00 PM – 11:00 PM | Sat, Sun & Holidays 12:00 PM – 11:00 PM
- **Location:** 20F, Patina Osaka
- **Price:** From ¥3,000
- **Reservations:** https://patinahotels.com/osaka/ja/drink-and-dine/sonata-bar-lounge



## Suite-Only Christmas Stay

Patina Osaka presents a festive-season exclusive accommodation package. Suites of 103 ㎡ or larger are adorned with elegant Christmas decorations, and guests can enjoy an in-room dining dinner while taking in the sparkling cityscape. Escape the city's bustle and share an unforgettable, intimate moment with your loved one.

**Christmas Stay "Festive Indulgence"**

- **Period:** 4 November – 25 December, 2025 (*Reservations accepted up to 2 days in advance*)
- **Rooms:** Deluxe Suite (103 ㎡), Urban Suite (127 ㎡), Patina Suite (233 ㎡)
- **Benefits:**
  - Christmas decorations in the suite
  - In-room dining dinner
  - Breakfast featuring locally sourced fresh ingredients
  - Welcome amenity: half bottle of champagne
- **Price:** From 296,510 JPY per night, for 2 guests per room
- **Reservations:** https://patinahotels.com/osaka/offers



## Sustainable Festive Decorations Inspired by Rice

From 3 November, Patina Osaka will unveil its festive-season Christmas decorations, inspired by **rice**, a symbol of abundance and an iconic element of Japanese culture. Through this motif, the hotel gracefully expresses respect for nature and a vision for a sustainable future.
The decorations feature natural materials such as rice stalks left after harvest, washi paper, bamboo, and fir, creating a gentle yet refined ambience. Accents of recycled glass ornaments add a touch of sophistication, blending luxury with sustainability.
The highlight of this installation, the Christmas tree, will be illuminated at a **lighting ceremony on 3 November at 5:00 PM in the 19th-floor lobby**. Guests are invited to enjoy the sparkling lights and celebrate the start of a heartwarming festive season.

Download high-res images here.
All prices are inclusive of tax and service charge.

### MEDIA CONTACTS

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### ABOUT PATINA OSAKA

Between the sacred grounds of Naniwanomiya-Ato and the storied Osaka Castle, Patina Osaka invites mindful explorers to experience transformative luxury reimagined through the lens of conscious living and creative expression. Our 20-storey sanctuary rises from Osaka's "City of Water" like a living testament to sustainable beauty. Here, naturally aged copper, thoughtfully sourced woods, and flowing water tell tales of time, honouring both Earth and artistry.

221 mindfully crafted rooms reflect *kisetsukan* – the Japanese art of seasonal awareness – with spaces that flow in harmony with nature's rhythm. Discover P72, which micro-seasonal cuisine tells stories of local artisans and the land's bounty, and The Listening Room, where sound pioneer Devon Turnbull (OJAS) transforms music into meditation through meticulously crafted equipment. Patina Osaka – a confluence of mindful luxury, artistic expression, and sustainable sophistication – designed for those who seek not just to stay, but to grow.

### ABOUT PATINA HOTELS & RESORTS

Patina Hotels & Resorts is the transformative luxury brand of Capella Hotel Group. Pioneering a fresh perspective in luxury hospitality, Patina is a destination within the destination, highlighting the energy and common passions that bring like-minded people together and foster meaningful connections with themselves and their surroundings. Patina embodies an evolving journey, transforming moments into lasting marks for the guests just like the Patina

Effect. Following Patina Maldives, Fari Islands, and Patina Osaka, the brand continues its thoughtful expansion with Patina Tianjin and Patina Sanya, marking the brand's debut in mainland China, where creative perspectives open minds and leave *Infinite Imprints*.
For more information, visit www.patinahotels.com
Instagram @patinahotels | LinkedIn @patinahotels

## ABOUT CAPELLA HOTEL GROUP

Capella Hotel Group is a leading hospitality management company specialising in luxury hotels, resorts, and serviced residences. Based in Singapore, the rapidly expanding group has two brands under its portfolio and properties across ten destinations. The award-winning Capella Hotels and Resorts is renowned for its service excellence, crafted luxury design and immersive experiences celebrating the locale, while Patina Hotels & Resorts is the group's transformative luxury brand pioneering a fresh perspective in luxury hospitality.

Capella Hotels and Resorts was named the #1 Best Hotel Brand in the world in Travel + Leisure's 2023 and 2024 World's Best Awards. For more information, visit www.capellahotelgroup.com.