



培根在酒店内经过精心腌制并熏制而成。
Specialties Only Available at Patina Osaka

熏三文鱼由酒店厨师手工制作。

格兰诺拉麦片由酒店烘焙房手工制作。

自助餐台上的熏牛肉、田园肉酱派与豆腐均为酒店自制。

早餐采用散养鸡蛋，并积极支持本地农户与生产者。

Bacon is cured and smoked in-house.

Smoked salmon is made by us. Granola comes from our bakery kitchen.

The pastrami, pâté de campagne, and tofu on the buffet are all house-made.

Our breakfasts feature cage-free eggs and ingredients from local producers and growers.

食材にアレルギーのあるお客様は、ご注文時にサービススタッフにお申し出ください。
If you have any concerns regarding food allergies, please inform your server prior to ordering.

卵 / Egg (E) 乳 / Milk (M) 小麦 / Wheat (W) えび / Shrimp (S) かに / Crab (C)
そば / Buckwheat (B) 落花生 (ピーナッツ) / Peanuts (P) くるみ / Walnut (WA)

单点料理 – À la Carte

自制格兰诺拉麦片搭

蜂蜜、坚果、新鲜水果、干果

House-Made Granola

Honey, Nuts, Fresh and Dried Fruits
(W)

布里欧修法式吐司

枫糖浆、肉桂鲜奶油

Brioche French Toast

Maple Syrup, Cinnamon Whipped Cream
(E) (M) (W)

自制熏三文鱼

红洋葱、莳萝、酸豆、芝麻菜、烤黑麦面包

Homemade Smoked Salmon

Red Onion, Dill, Capers, Rocket, Grilled Rye
(W)

香菇奶油汤

温泉蛋、香葱奶油

Shiitake Mushroom Cream Soup

Cage-Free Onsen Egg, Chive Chantilly
(E) (M) (W)

班尼迪克蛋 – Egg Benedict

英式松饼、火腿片、半熟水波蛋、荷兰酱

English Muffin, Shaved Ham, Soft Poached Egg, Hollandaise
(E) (M) (W)

蛋类料理 – Egg Dishes

炒蛋、水煮蛋、水波蛋、煎蛋、温泉蛋

Scrambled, Boiled, Poached, Fried, Onsen Egg
(E)

煎蛋卷（欧姆蛋）

Omelet

火腿、蘑菇、甜椒、洋葱、番茄、碎芝士、细香葱

Ham, Mushrooms, Paprika, Onion, Tomato, Shredded Cheese, Chives
(E) (M)

所有蛋类料理均配以时令蔬菜和自制熏培根。

Egg Dishes Are Served with Seasonal Vegetables, Smoked Bacon

香肠可选择鸡肉或猪肉。

Side Dish Sausages – Your choice of Chicken or Pork

食材にアレルギーのあるお客様は、ご注文時にサービススタッフにお申し出ください。

If you have any concerns regarding food allergies, please inform your server prior to ordering.

卵 / Egg (E) 乳 / Milk (M) 小麦 / Wheat (W) えび / Shrimp (S) かに / Crab (C)

そば / Buckwheat (B) 落花生（ピーナッツ） / Peanuts (P) くるみ / Walnut (WA)

炭火烧烤 - Charcoal Grill

香料风味西班牙猪肉香肠、巴斯克蔬菜炖菜与豆类
Spiced Chistorra Pork Sausage, Pipérade and Beans

巴斯克风格蛋饼（散养鸡蛋）、甜椒与炖豆
Basque Style Omelet, Cage-Free Eggs, Peppers and Beans
(E)

牛油果吐司

水波蛋、杂粮籽、芝麻菜、酸面包
Avocado Toast, Poached Egg, Seeds, Rocket, Sourdough
(E) (W)

和食 - Japanese Set Menu

日式早餐套餐

Japanese set

烤鱼、日式高汤煎蛋卷、小菜、海苔、谷町纳豆、腌菜、味噌汤

白米饭 或 十六谷杂粮饭

Grilled Fish, Japanese Rolled Omelet with Dashi, Seasonal Side Dish
Nori, Tanimachi Natto, Pickles, Miso Soup
Steamed Japanese Rice or 16 Multigrain Rice
(E) (W)

※来自大阪谷町五丁目「骆驼坂纳豆工房」的谷町纳豆,不使用人工培养的纳豆菌
仅以稻草中存在的天然纳豆菌发酵而成。可直接食用, 或撒少许盐享用。

※"Tanimachi Natto" from Rukuda-zaka Natto Workshop, Tanimachi 5-chome,
Osaka. This natto is made without using cultured natto bacteria.
It is fermented only with natural natto bacteria that reside in rice straw.
You can enjoy it as is, or with a pinch of salt for added flavor.

中餐 – Chinese Menu

热豆浆、中式油条

Hot Soy Milk with Chinese Croissant
(W)

煎萝卜糕

Grilled Radish Cake
(E) (M) (W) (S)

咖啡 – Café

咖啡、拿铁、卡布奇诺

美式咖啡、低因咖啡

红茶、花草茶

Coffee, Café Latte, Cappuccino
Americano, Decaf Coffee
Black Tea, Herbal Tea

食材にアレルギーのあるお客様は、ご注文時にサービススタッフにお申し出ください。
If you have any concerns regarding food allergies, please inform your server prior to ordering.

卵 / Egg (E) 乳 / Milk (M) 小麦 / Wheat (W) えび / Shrimp (S) かに / Crab (C)
そば / Buckwheat (B) 落花生 (ピーナッツ) / Peanuts (P) くるみ / Walnut (WA)