

# YORK HOTEL

SINGAPORE

## GUEST HAWKERS FROM PENANG PRESENT AUTHENTIC PENANG STREET FOOD FLAVOURS AT YORK HOTEL SINGAPORE

Touted as the 'must-try' dish in Penang, the **Char Koay Kak** takes centrestage this edition. Enjoy unlimited servings of 11 other perennial favourites prepared à la minute at White Rose Café



**Singapore, October 13, 2017** - This December, York Hotel Singapore invites diners to take a journey through the flavours of Penang Hawkers' Fare. **From December 15, 2017 to January 1, 2018**, enjoy best-known street food classics like *Penang Laksa*, *Char Kway Teow*, *Nasi Lemak with Nonya Chicken Kapitan* and *Oyster Omelette* presented at the twelve live stations. High notes of the buffet include **Penang Char Koay Kak** (fried rice cake) which last appeared in the March edition of the hotel's popular Penang food fare in 2015.

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The *Penang Char Koay Kak* is a popular Penang street food served in bite-sized portion and often enjoyed as a snack by the locals. For some, it is also usually packed as takeaway for breakfast or supper. A treat to the eyes as well as the palate, the *Koay Kak* is first steamed before cut into cubes and pan-fried with soy sauce, chopped *Chye Poh* (preserved raddish), prawns, bean sprouts, eggs and chilli paste. To create additional layers of flavours and distinctive difference from *Penang Char Kway Teow*, the *Koay Kak* are flavoured with garlic, fish sauce and stir-fried till clouds of aromatic fragrance emanates from the wok.

During the 2-week promotion, watch the hawker's deft display of culinary skill with 'live' cooking of this dish in the Show Kitchen. For those who like it spicy, diners may request the hawker to stir in a little chilli paste for a power-packed flavour. This is a hearty dish that will leave diners reaching out for more!

Save room for sweet treats such as the sinfully crispy *Ban Chang Kueh*, *Ice Kachang*, *Chendol* as well as free flow of tasty *Bandung* and refreshing *Calamansi* drinks to complete the dining experience.

### **Penang Hawkers' Fare Lucky Draw**

By dining with us, stand to win the following prizes from York Hotel Singapore - a complimentary two-night weekend stay in a Premier Room inclusive of buffet breakfast and a S\$100 dining voucher for use at White Rose Café; one-night weekend stay in a Deluxe Room inclusive of a S\$50 dining voucher for use at White Rose Café; 'Treasured Flavours of Singapore' daily à la carte Buffet Lunch at White Rose Café for six persons.

The **Penang Hawkers' Fare** is available from **December 15 to January 1, 2018** for buffet lunch and dinner.

**Time:** 12 p.m. to 2.30 p.m. (Lunch)  
6.30 p.m. to 10 p.m. (Dinner)

**Price:** S\$29\* per adult, S\$20\* per child (aged 12 years and below), Mondays to Fridays  
S\$33\* per adult, S\$23\* per child (aged 12 years and below), Saturdays, Sundays and Public Holidays

For enquiries, please visit [www.yorkhotel.com.sg](http://www.yorkhotel.com.sg) or call **White Rose Café** at **(65) 6737 0511**.

*\*Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).*

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## **ANNEX**

### **TRADITIONAL HAWKER FAVOURITES**

Immerse in a distinctly Penangites food experience, savour the authentic flavour of each dish created from recipes perfected by years of experience and some handed down from one generation to another, each with a reputation to boast.

#### **Penang Laksa**

The Penangite version of the laksa proffers an appetising bowl of thick rice noodles steeped in a tangy tamarind fish-based broth. Pineapple, cucumber *Bunga kantan* (torch ginger); which gives the dish its distinctive fragrance and lashings of fresh *hae-ko* (prawn paste) provide the crowning glory.

#### **Penang Prawn Mee**

Also known as Hokkien Prawn Mee, the comforting robust stock is a labour of love – the soup comprises prawn heads, shells and pork ribs.

#### **Char Kway Teow**

Tossed over high heat which imparts an unmistakable deeply-smoky *wok-hei* or 'breath of the wok' to the dish, this rendition differs from local version in its use of thinner 'kway teow' rice noodles and lesser sweet dark soy sauce.

#### **Nasi Lemak with Nonya Chicken Kapitan**

Fragrant *nasi lemak* rice is paired with a succulent Nonya chicken *Kapitan*; an adaptation of the dry-style chicken curry, besides the usual condiments of homemade sambal chilli and crispy *ikan bilis*.

#### **Penang Rojak**

The key to Penang Rojak is the *rojak* sauce mixture, which uses good quality *hae-ko* (prawn paste) and each hawker has his proprietary recipe. This salad usually includes diced cucumbers, refreshing *jambu* and pineapples.

### **Cuttlefish Kang Kong**

Matched with a sweet and slightly spicy sauce, this unassuming yet moreish plateful of crunchy cuttlefish and water convolvulus is a well-loved quintessential street food. True to its Penang roots, a final drizzle of quality *hae-ko* tops this simple dish.

### **Lor Bak**

A popular fried snack in Penang, this comprises five-spice meat rolls, prawn fritters and deep fried beancurd served with homemade chilli sauce and a thick soy-based sauce. Painstakingly hand-rolled and marinated by the hawkers, the meat rolls are juicy with a tender bite.

### **Kway Teow Soup or Dry**

A variety of ingredients such as fish balls, shredded chicken and a light but flavourful clear broth sets this dish apart from local counterparts.

### **Oyster Omelette**

One cannot miss this culinary treasure among the list of popular street food in Penang. Popularly known as '*Orh-Jian*', this is a wok-fragrant combination of rice flour batter, eggs and a generous amount of oysters. The ingredients are tossed over high heat to achieve a crisp omelette.

### **Ban Chang Kueh**

Dessert lovers will not be disappointed with these piping hot golden brown pancakes enveloping a spoonful of margarine, ground peanuts and sugar. *Ban chang kueh* are made in customised small round pans that result in wonderfully-crisp edges and a chewy soft interior.

### **Ice Kachang**

The towering bowl comprises finely cold shaved ice topped with *Attap Chee* (palm seed), red beans, sweet corn and drizzled with evaporated milk, red rose syrup or sarsi syrup which gives a jubilant jolt in every mouthful.

### **Chendol**

A shower of shaved ice drenched in fragrant coconut milk and rich *Gula Melaka* syrup come together to create the distinguished flavour of Chendol. Served with chockful of red beans and green jelly noodles.

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### **About York Hotel Singapore**

Nestled in the urban oasis of Mount Elizabeth and within walking distance to the heart of the retail and entertainment hub of Orchard Road, **York Hotel Singapore** is an upscale 4-star business hotel with 407 well-appointed rooms and suites designed to provide a truly exceptional accommodation experience. The Tower Block comprises 64 nonsmoking rooms while the Annexe Block offers 343 rooms and suites. In addition, guests can enjoy multifarious facilities and amenities within the hotel. The hotel's 8 well-equipped, function rooms are able to accommodate varying sizes of up to 450 guests for meetings, milestone celebrations and official events. Gourmands can look forward to a tempting array of dining selections in **White Rose Café** which presents an ambrosial spread of Western, Asian cuisine as well as perennial Penang specialties from its popular thrice-yearly Penang Hawkers' Fare. The restaurant also serves its signature curry puffs, chicken pies and gourmet blends. For more information or to plan an event at York Hotel Singapore, please visit [www.yorkhotel.com.sg](http://www.yorkhotel.com.sg).

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