

**GUEST HAWKERS FROM PENANG RETURNS TO WHITE ROSE CAFÉ  
FOR THE HOTEL'S POPULAR PENANG HAWKERS' FARE**

Thrill your palate with unlimited servings of classic Penang street food from  
December 13, 2019 to January 1, 2020



*An ensemble of Penang street food delights*

**Singapore, November 12, 2019** – Thirty-three years and counting, White Rose Café remains the must visit dining destination for authentic Penang street food in Singapore. This coming Penang Hawkers' Fare, savour regular favourites such as **Nasi Lemak with Nonya Kapitan Chicken**, **Penang Laksa**, **Char Kway Teow**, and **Penang Prawn Mee** presented at twelve live stations where Penang food lovers can look forward to.

Dine in the comfort and spaciousness of White Rose Café and watch the hawkers live in action while whetting the appetite with endless servings of truly authentic Penang cuisine for a truly sensorial experience. Get ready to indulge in other trove of culinary treasures such as **Oyster Omelette** or 'Orh Jian' where the omelette is stir-fry till crispy, golden brown together with a generous portion of oysters.

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Also, from the Show Kitchen is the **Lor Bak** (Five-Spiced Pork Roll) stall that attracts beeline of queues for this scrumptious snack.

Round off the meal with a selection of Penang classics such as **Chendol**, **Ice Kachang** and the crispy-buttery **Ban Chang Kueh**, while enjoying free-flow of refreshing tea, coffee or an ice cool Calamansi drink to draw the dining experience to a sweet finish.

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

By dining with us, patrons 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; a '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 13, 2019** to **January 1, 2020** 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 (between 5 and 11 years), Mondays to Fridays  
S\$33\* per adult, S\$23\* per child (between 5 and 11 years), 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.

#### **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 Laksa**

The Penangite version of the laksa offers 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.

#### **Roti Canai**

An Indian-influenced crisp, buttery flatbread pan-fried to crisp perfection; this popular snack can be enjoyed as a meal itself at any time of the day. The crispy and fluffy texture of the flatbread is best enjoyed when shredded into bite-size pieces, fully drenched in the fragrant Dhal Curry or Chicken Curry. Add with a scoop of the fragrant Sambal Chilli for a sweet and spicy taste.

### **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 bean curd 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 comforting dish, the smooth textured Kway Teow (flat rice noodle) is submerged in a ladle of delicately prepared soup that is light yet refreshing, combined with a good mix of ingredients such as fish balls, fish cake, and shredded chicken. Garnish with spring onions and sliced chilli for a satisfying taste.

### **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 portion 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.

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### **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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