

**PENANG HAWKERS UNITE AT YORK HOTEL SINGAPORE FOR  
THE SECOND EDITION OF THIS YEAR'S PENANG HAWKERS' FARE**



**Singapore, June 14, 2017** – York Hotel Singapore's **Penang Hawkers' Fare** is back for its second edition this year from **September 1 to September 17, 2017**. Showcasing the best of Penang street food prepared by hawkers flown in from their hometown, it is no wonder that this long-standing promotion has been attracting new and loyal patrons for the past three decades.

Dine in the comfort and spaciousness of White Rose Café and watch the hawkers live in action while indulging in endless servings of authentic Penang fare with your loved ones. Taking centrestage this edition is the **Penang Popiah**, a Malaysian Hokkien-style spring roll filled with prawn meat, turnip, bean curd, egg bits and a dash of chilli paste and sweet sauce enveloped with a sheet of fresh *popiah* skin. The dish is then topped with a drizzle of turnip-based stock, giving it a distinct difference from the Singaporean rendition. Do not miss other popular selections including *Penang Laksa*, *Prawn Mee*, *Char Kway Teow*, *Nasi Lemak with Nonya Chicken Kapitan*, *Oyster Omelette* and more.

To end off your meal, load up on sweet treats such as crispy *Ban Chang Kueh*, *Ice Kachang* and *Chendol*.

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## SINGAPORE

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

Dine with us during this period 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 **September 1 to September 17, 2017** for à la carte 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.

## ANNEX – CONT'D

### **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 an assortment of homemade pastries, 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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### **For media enquiries, please contact:**

Joyce Yao  
Marketing Communications Manager  
York Hotel Singapore  
Tel: (65) 6830 1200  
Email: [joyce.yao@yorkhotel.com.sg](mailto:joyce.yao@yorkhotel.com.sg)

Charlotte Neo  
Marketing Communications Executive  
York Hotel Singapore  
Tel: (65) 6830 1192  
Email: [charlotte.neo@yorkhotel.com.sg](mailto:charlotte.neo@yorkhotel.com.sg)