

**PENANG HAWKERS' FARE TAKES THE SPOTLIGHT AT
WHITE ROSE CAFÉ FROM SEPTEMBER 6 TO SEPTEMBER 22, 2019**

Indulge in the savoury goodness of Penang's legendary street food, Duck Kway Chap, which makes its debut appearance this edition.



Duck Kway Chap

Singapore, July 31, 2019 – From **September 6 to September 22, 2019**, be transported to Penang as White Rose Café brings back the second edition of this year's highly-anticipated hawker-themed buffet, the **Penang Hawker's Fare**.

In the two-week long promotion, feast on endless servings of delicious classics, while watching the hawkers prepare their specialties à la minute! Kick-start the gourmet experience with the new dish of this edition - **Duck Kway Chap**. Savour the tender braised duck meat, pig's innards, hard-boiled egg, tau kwa (bean curd) and, 'kway teow' (flat rice noodle) served in a piping hot bowl of light, aromatic herbal broth topped with fried shallots, making this dish lauded for its robust flavour.



A galore of tasty Penang street treats awaits!

Watch the hawkers bustle with action 'live' from the Show Kitchen as they whip up unlimited servings of **Roti Canai** and **Oyster Omelette**. From the Show Kitchen is the **Lor Bak** (Five-Spiced Pork Roll) stall which attracts beeline of queues for this scrumptious snack.

Diners can also indulge themselves in their favourite treats such as **Chendol**, **Ice Kachang** and the unforgettable **Ban Chang Kueh**, while enjoying free-flow of freshly brewed tea, coffee or an ice cool Calamansi drink to conclude the gourmet adventure on a sweet note.

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; '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 6, 2019 to September 22, 2019** 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 and Sundays

For enquiries, please visit 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).

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 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.

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.

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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.

YORK HOTEL

SINGAPORE

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.

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