

YORK HOTEL

SINGAPORE

REGALE MUMMY DEAREST WITH A MEMORABLE GOURMET EXPERIENCE AT YORK HOTEL SINGAPORE



SINGAPORE, March 27, 2018 – Create a memorable celebration for the most important woman in your life this Mother’s Day on **12 May (eve of Mother’s Day) and 13 May 2018** and delight mum with exceptional dining experience in the modern and comfortable setting of White Rose Café. Whether Mum fancies well-crafted classic Chinese cuisine, a hearty buffet lunch spread featuring International and Asian favourites or a tasty local high tea; we have the perfect menu to honour her.

EARLY MOTHER’S DAY APPRECIATION SET DINNER

Saturday, 12 May 2018 / 6.30 p.m. to 10.00 p.m. / 7-course menu at S\$228* for 6 persons and S\$338* for 10 persons

White Rose Café presents two indulging menus specially tailored by our talented Executive Chef Charlie Tham. For mums who prefer traditional Chinese favourites, our **7-Course Appreciation Set Dinner** may just be the perfect choice for a heartwarming celebration. Set menus are available at **S\$228* for 6 persons** and **S\$338* for 10 persons** respectively. The menus offer an array of traditional specialties such as the note-worthy **Wok-fried Spicy Coconut and Cereal Prawns**, a well-known local *tze char* dish given a creative twist by our culinary team. Prawns are wok-fried with cereal, spices and coconut flakes for an extra burst of flavour.

The evening’s repertoire includes **Steamed Grouper or Red Snapper in Cantonese Style** and **Longevity Noodles with sliced Smoked Duck and Mushrooms**. Round up the meal with a light and refreshing **Double-boiled Snow Pear with Ginkgo, Red Dates and Snow Fungus**.

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MOTHER'S DAY INTERNATIONAL BUFFET LUNCH

Sunday, 13 May 2018 / 12.00 p.m. to 2.30 p.m. / S\$42* Per Adult, S\$21* Per Child (5 to 11 years of age)

From mouth-watering appetisers to local delights, enjoy an afternoon of gastronomic indulgences with mum on this special day with our **International Buffet Lunch**. Featuring an exceptional buffet spread of 30 delectable offerings, the **Grilled Salmon, Sirloin of Beef, Chicken** and **Chilli Crayfish** are prepared à la minute in the Show Kitchen. Beyond Western fare, diners can look forward to savouring other tantalising creations such as **Deep-fried Pork Ribs in Red Fermented Bean Curd, Teriyaki Chicken, Braised Duck in Teochew Style**, and **Stir-fried Salted Egg Yolk Prawns**.

A familiar selection of well-loved local desserts such as **Hot Pulut Hitam** (Black Glutinous Rice with Coconut Milk), **Chilled Almond Jelly with Longans**, and **local pancake with a choice of Durian, Sweet Corn or Peanut topping** will conclude the meal on a perfect note.

MOTHER'S DAY HIGH TEA BUFFET

Sunday, 13 May 2018 / 3.00 p.m. to 5.00 p.m. / S\$32* Per Adult, S\$16* Per Child (5 to 11 years of age)

Relish delicious local-inspired **High Tea Buffet** menu showcasing a well-loved selection of tasty treats such as **Kong Bak Pau, Oyster Omelette**, and **Hainanese Chicken Rice** over convivial conversations with Mum. One dish you should not miss is our signature, **Prawn Mee**. The yellow noodles and vermicelli are served in a richly flavoured broth using pork ribs, prawn head, and shells boiled for hours.

Complete the meal with a delicious assortment of sweet treats like **Hot Tau Suan** (Split Mung Bean Soup), **Hot Cheng Tng**, and an array of **Nonya Kuehs**.

For enquiries or reservations, please visit www.yorkhotel.com.sg or call **White Rose Café** at **(65) 6737 0511**.

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CREDIT CARD PROMOTIONS

All **DBS / POSB, UOB and HSBC credit and debit cardholders** enjoy 10% off total bill for Mother's Day Appreciation Dinner (May 12, 2018), Mother's Day International Buffet Lunch and Mother's Day High Tea Buffet (May 13, 2018) with full payment received **before May 6, 2018**.

During the promotion, **top 3 spenders** with full payment received by May 6, 2018 will receive a pampering pedicure and manicure package for Mum worth S\$80 per set from Namaste Beauty.

**All prices are subject to service charge and prevailing government taxes.*

ANNEX

**MOTHER'S DAY APPRECIATION SET DINNER
SATURDAY, MAY 12, 2018
6.30 P.M. TO 10.00 P.M.**

**7-COURSE DINNER
S\$228* FOR 6 PERSONS**

Scallops with Mayonnaise and Salted Egg Yolk Fish Skin
Double-boiled Chicken Soup with Fish Maw and Cordyceps Flower
Steamed Red Snapper in Cantonese Style
Wok-fried Spicy Coconut and Cereal Prawns
Broccoli and *Bai Ling* Mushrooms in Black Bean Sauce
Longevity Noodles with sliced Smoked Duck and Mushrooms
Double-boiled Snow Pear with Ginkgo, Red Dates and Snow Fungus



**7-COURSE DINNER
S\$338* FOR 10 PERSONS**

Scallops with Mayonnaise and Salted Egg Yolk Fish Skin
Double-boiled Chicken Soup with Shark's Fin and Cordyceps Flower
Steamed Grouper in Cantonese Style
Wok-fried Spicy Coconut and Cereal Prawns
Broccoli and Deep-fried Pork Ribs in Red Fermented Bean Curd
Longevity Noodles with Sliced Smoked Duck and Mushrooms
Double-boiled Snow Pear with Ginkgo, Red Dates and Snow Fungus

Menus are inclusive of free flow of Chinese Tea and soft drinks.

MOTHER'S DAY INTERNATIONAL BUFFET LUNCH
SUNDAY, MAY 13, 2018
12.00 P.M. TO 2.30 P.M.

FROM THE SHOW KITCHEN

Grilled Salmon, Sirloin of Beef or Chicken
(choice of Cream, Black Pepper or Mushroom sauce)
Chilli Crayfish

APPETISER

Oriental Cold Dish
(Prawn Roll, Egg Omelette and Jellyfish with Sesame Oil)
Japanese Sushi
Tauhu Goreng (Fried Bean Curd) with Peanut Sauce

SALAD BAR

Selection of Mixed Salad, Romaine Lettuce, Iceberg Lettuce, Cucumber, Beetroot and Tomatoes
Choice of dressing: Thousand Island, Sesame Soy, Italian Vinaigrette
Bacon Chips, Croutons, Raisins, Hard-Boiled Egg and Parmesan Cheese

LOCAL DELIGHTS

Prawn Mee
Local Pancake with your choice of Durian, Sweet Corn or Peanut Topping
Ice Kachang / Ice Chendol / Homemade Bean Curd

SOUP

Shark's Fin Soup with Crab Meat
Chicken and Pumpkin Soup

HOT STATION

Deep-fried Pork Ribs in Red Fermented Bean Curd
Teriyaki Chicken
Steamed Seabass with Yellow Bean Sauce
Stir-fried Broccoli and *Bai Ling* Mushrooms in Spicy Sauce
Braised Duck in Teochew Style
Stir-fried Salted Egg Yolk Prawns
Glutinous Rice with Preserved Meat wrapped in Lotus Leaf
Wok-fried Longevity Noodles with Chicken and Mushrooms

DESSERT

Hot *Pulut Hitam* (Black Glutinous Rice with Coconut Milk)
Hot *Tau Suan* (Split Mung Bean Soup)
Hot *Cheng Tng*
Chilled Almond Jelly with Longans
An assortment of *Nonya Kueh*
An assortment of Mini Cakes
Fresh Fruit Platter

Free Flow of Orange Juice, Apple Juice, Bandung (Rose Syrup Milk) and Coffee / Tea

S\$42* Per Adult, S\$21* Per Child (5 to 11 years of age)

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MOTHER'S DAY HIGH TEA BUFFET
SUNDAY, MAY 13, 2018
3.00 P.M. TO 5.00 P.M.

FROM THE SHOW KITCHEN

Kong Bak Pau
Fried *Kway Teow* in Teochew Style
Oyster Omelette
Hainanese Chicken Rice

LOCAL DELIGHTS

Prawn Mee
Local Pancake with your choice of Durian, Sweet Corn or Peanut Topping
Ice Kachang / Ice Chendol / Homemade Bean Curd

SOUP

Brasied Crabmeat Soup with Bamboo Pith
Chicken and Pumpkin Soup

DIM SUM STATION

Wah Ko Kueh (Steamed Rice Cakes)
Siew Mai (Steamed Dumpling)
Har Kow (Crystal Shrimp Dumpling)
Glutinous Rice wrapped in Lotus Leaf
Putu Mayam (Steamed Vermicelli topped with Grated Coconut and Sugar)
Chee Cheong Fun (Steamed Rice Noodle Roll)
Soon Kueh (Turnip Dumpling)

HOT STATION

Deep-fried Fish Fillet with Tartar Sauce
Roasted Crispy Chicken with *Szechuan* Peppercorn
Deep-fried Mini Yam Cake
Stir-fried Broccoli and *Bai Ling* Mushrooms in Spicy Sauce
Wok-fried Longevity Noodles with Chicken and Mushrooms

DESSERT

Hot *Pulut Hitam* (Black Glutinous Rice with Coconut Milk)
Hot *Tau Suan* (Split Mung Bean Soup)
Hot *Cheng Tng*
Chilled Almond Jelly with Longans
An assortment of *Nonya Kuehs*
Banana Cake
Fresh Fruit Platter

Free Flow of Bandung (Rose Syrup Milk) and Coffee / Tea

S\$32* Per Adult, S\$16* Per Child (5 to 11 years of age)

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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 non-smoking 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 the hotel, namely **White Rose Café** which presents an ambrosial spread of Western, Asian cuisine as well as perennial Penang specialties from its acclaimed 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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