

TUCK INTO 4 WOK HEI SPECIALTIES AND A DELECTABLE SPREAD OF TREASURED FLAVOURS OF SINGAPORE AT WHITE ROSE CAFE



SINGAPORE, 14 September 2016 – York Hotel Singapore’s signature restaurant, White Rose Café will whet diners’ appetites with masterful creations of **Wok Hei Specialties** by Executive Chef Charlie Tham from **1 October to 15 December 2016**. Priced at **S\$15* per dish**, the menu showcases 4 local favourites, **Wok-fried Crispy Bee Hoon with Sliced Beef**, **White Bee Hoon (Rice Vermicelli)**, **Traditional Hokkien Mee** and **Crispy Egg Noodle**.

After the well-received Penang Hawkers’ Fare in September, Chef Tham continues to delight diners with local staple dishes skillfully imbued under traditional *wok hei* style, a traditional Chinese cooking technique. Dishes are stir-fried quickly and continuously using a wok (a versatile round-bottomed cooking vessel). ‘*Wok hei*’ when literally translated in English means ‘wok thermal radiation’ or metaphorically, ‘the breath of wok’ gives each dish a unique and concentrated flavour.

Wok-Fried Crispy Bee Hoon with Sliced Beef

The *bee hoon* is pan-fried in slow circular motion till it turns slightly brown and crispy. Strips of premium striploin beef are sautéed till tender before coated with velvety egg gravy.

White Bee Hoon

Considered as one of the uniquely Singaporean dishes, Chef Tham retains the classic style of this dish by wok charring the rice vermicelli for some *wok hei* (roastiness) with egg, garlic, succulent slices of pork belly and fresh prawns before adding the all-important stock made from chicken and pork bone. Savour the subtle richness of the white *bee hoon* lightly thickened with a generous spread of fish sauce and oyster sauce.

Traditional Hokkien Mee

Presenting yet another memorable dish, ingredients such as pork liver, pork shoulder and clams for the stock are stewed for a minute before its stir-fried with the noodles. Pork lard, which is also a vital part of *Hokkien Mee* is added. For the extra zing and tanginess, this dish is best enjoyed with fresh red cut chilli in light soya sauce.

Crispy Egg Noodle

Set to be a crowd pleaser, the crispy texture of the egg noodle is achieved with correct control of the oil and heat during the frying process. A nest of egg noodle is gently swirled in the wok till it turns crispy and golden brown. A specially made double-boiled stock from Chef Tham's treasured recipe is slathered to the noodle and topped with fresh prawns, sliced fish and vegetables for a satisfying meal.

White Rose Café's '**Wok Hei Specialties**' is available daily from 12.00 p.m. to 10.30 p.m. at S\$15* per dish.

Credit Card Specials

From 1 October to 15 December 2016, UOB cardholders enjoy 20%⁺ off any *Wok Hei* specialties and receive a complimentary parking coupon with a minimum spending of S\$50 nett⁺ (including beverages) in a single receipt.

DBS cardholders enjoy the third dish for free⁺ with every two *Wok Hei* dishes ordered. Valid from 7 October to 31 October 2016.

YORK HOTEL

SINGAPORE

'Treasured Flavours of Singapore'

Aside from *Wok Hei* specialties, White Rose Cafe chefs also serve a delectable **'Treasured Flavours of Singapore'** menu featuring all-time Singapore iconic dishes. Feast on unlimited orders of over 22 selections of signature dishes such as *Black Ink Sotong, Sambal Sotong, Stir-fried Spicy Clams, Red Rice Wine Chicken, Deep-fried Ngoh Hiang with Pickles, Chendol, Ice Kachang* and more. Enjoy unlimited serving of steamed fragrant rice as well as one serving of the signature *Fish Head Curry* (half portion for 2 to 3 persons, whole for 4 to 7 persons).

The **'Treasured Flavours of Singapore'** is available as à la carte lunch buffet from Mondays to Fridays, 12.00 p.m. to 2.30 p.m. at S\$25* per person (minimum 2 persons, excluding Penang Hawkers' Fare).

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

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

+Payment must be charged in a single receipt to UOB / DBS / POSB Credit or Debit card in order to be eligible for the offers

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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 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 popular thrice-yearly Penang Hawkers' Fare, **Coffee Bar** 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.

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