

**WHITE ROSE CAFÉ RELAUNCHES A REFRESHED À LA CARTE MENU
WITH NEW SIGNATURE DISHES FROM OCTOBER 1, 2017**



Chefs showing off their culinary prowess with 'live' cooking creating a sensory dining experience for the guests



White Rose Cafe's Local Specialties: Special Fried Rice, Seafood Mee Goreng and Fried Hokkien Mee (clockwise from left)

Singapore, September 29, 2017 – Renowned for presenting the best of local and Asian fare, York Hotel Singapore's signature restaurant, White Rose Café has seen offering diners comforting Singaporean delights such as **Char Kway Teow**, **Fried Hokkien Mee**, **Nasi Goreng Istimewa** and **Laksa** for decades. **From 1 October 2017**, the restaurant helmed by Executive Chef Charlie Tham along with his culinary team proudly presents a refreshed à la carte menu showcasing new reinterpretations of Asian dishes and Western classics.

Making a comeback from 2013 is the best-known homemade **Mee Siam (S\$14*)**. Served with prawns, *tau pok* (bean curd puff), egg and beansprouts, this dish has been fondly remembered by many who patronised White Rose Café since its early days for its appetising and piquant broth. Another notable addition not to be missed is the **Seafood Mee Goreng (S\$17*)**, a favourite dish of Singaporeans, the noodles are stir-fried in *tze-char* style (home-style cuisine from a Chinese stall) over high heat with a generous amount of seafood ingredients such as prawns, squid, sliced fish and garnished with a fresh lime before serving. The sweet and spicy flavours work harmoniously well together and are further accentuated by the robust *wok-hei* aroma, giving this dish an extra power punch.

YORK HOTEL

SINGAPORE



Vietnamese Pork Chop

A fresh introduction to our Asian Favourites selection is the **Vietnamese Pork Chop (S\$17*)**. Marinated overnight with fish sauce, condensed milk, honey, lemongrass, garlic and more, the pork chop is grilled to tender perfection and served with fragrant white rice, pickled vegetables and a sunny-side up egg.



Vietnamese Beef Pho

Quintessential to Vietnamese cuisine, **Vietnamese Beef Pho (S\$17*)** is the perfect comfort food for beef lovers. White Rose Café's rendition of this national dish of Vietnam features delicate rice noodles and tender beef slices in luscious beef marrow stock double-boiled for eight hours and served alongside refreshing greens such as beansprouts and Thai basil topped with Vietnamese Hoi Sin sauce and chilli sauce.

YORK HOTEL

SINGAPORE



Seafood Curry Combination

A long-standing section of White Rose Café's menu is the **Treasured Flavours of Singapore** which showcases Singapore's iconic favourites such as Fish Head Curry, Chicken Masala and Beef Rendang. The latest addition is **Seafood Curry (S\$15*)**, a steaming bowl of aromatic curry teeming with prawns, squid, black mussels and clams that oozes satisfaction in every mouthful. This dish is ideal for sharing and goes perfectly with white rice.



Fish 'N' Chips

Equally delectable is the **Fish 'N' Chips (S\$19*)** which has been a staple item on the restaurant's menu, White Rose Café is now serving up a new and improved version of this English classic. The dory fish is lightly coated

YORK HOTEL

SINGAPORE

with a layer of batter and deep fried to a delicious golden brown and served with a side of crispy fries, greens and tartar sauce.

New to our Western specialties is the **Grilled Chicken Thigh (S\$19*)**. Fresh chicken thigh is thoroughly seasoned and placed on a sizzling hot grill, locking in the moisture and retaining the tenderness of the fresh cut. Paired with roasted potatoes and seasonal vegetables, this dish is a crowd-pleaser.

Enjoy a tall glass of **Chilled Lemongrass Drink with Aloe Vera (S\$8*)** which is light and fresh making it an excellent palate cleanser at the end of a satisfying meal. Those who prefer a hot dessert may delight in a piping bowl of **Tang Yuan (S\$9*)**, traditional sesame glutinous rice balls in sweet ginger syrup to complete your dining experience.

White Rose Café's à la carte menu is available **daily** from **11.00 a.m. to 11.00 p.m.**

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

**All prices are subject to 10% Service Charge and prevailing Goods & Services Tax (GST).*

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 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.

Follow us at www.facebook.com/york-hotel-singapore and www.instagram.com/yorkhotelsg.

For media enquiries, please contact:

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

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