

**WHITE ROSE CAFÉ BRINGS BACK THE ICONIC PENANG HAWKERS' FARE
FROM 10 TO 25 MARCH 2018**

Making its debut this edition is *Roti Canai* which headlines White Rose Café's selection of delicious Penang street food for this promotion.



Singapore, February 6, 2018 – Nestled in the urban oasis of Mount Elizabeth and within walking proximity to the heart of the retail and entertainment hub of Orchard Road, York Hotel Singapore invites diners to go on a gastronomic journey at White Rose Café's Penang Hawkers' Fare. From **March 10 to March 25, 2018**, diners will once again be greeted by the familiar faces of the Penang hawkers as they return for the first edition of the thrice-yearly Penang Fare promotion with their specialty dish, available for buffet lunch and dinner.

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Diners can look forward to feasting to their hearts' content with unlimited servings of 11 other best-known street food classics such as **Penang Laksa**, **Char Kway Teow**, **Penang Rojak**, **Lor Bak** and **Cuttlefish Kang Kong** presented at the live stations. For the first time, the classic **Penang Roti Canai** (an Indian-influenced crisp, buttery flatbread) takes the spotlight this edition. Well-loved by Malaysians, tourists and also a popular snack among the *Penangites*, the *Roti Canai* can be enjoyed as a meal itself at any time of the day.

During the two-week promotion, watch the hawker expertly flips the dough and pan-fry the *Roti Canai* till crisp perfection in the Show Kitchen. The crispy and fluffy texture of the flatbread is best enjoyed when shredded into bite-size pieces, fully drenched with the hawker's aromatic *Dhal Curry* or *Chicken Curry* and add with a scoop of the fragrant *Sambal Chilli* for a sweet and spicy taste. For those with a bigger appetite, the temptation for a second round of this delicious snack is hard to resist.

Those with a sweet tooth can indulge in delicious treats such as the sinfully crispy *Ban Chang Kueh*, *Ice Kachang*, *Chendol* as well as free flow of tasty *Bandung* and refreshing *Calamansi* drinks to complete the dining experience.

Penang Hawkers' Fare Lucky Draw

By dining with us, 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 **March 10 to March 25, 2018** 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 (aged 12 years and below), Mondays to Fridays
S\$33* per adult, S\$23* per child (aged 12 years and below), Saturday 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).*

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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.

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 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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