

**WHITE ROSE CAFÉ PRESENTS SIX FLAVOURFUL SUPER GRAIN BOWLS
FOR A SATISFYING ALL-IN-ONE MEAL**



From left (first row): Healthy 'Vegan-Licious' Grain Bowl; Truffle Yaki Salmon Fillet;
Roasted Chicken Thigh in Thai Style
From left (second row): Pan-Roasted Lemongrass Pork Chop; Grilled Minute Steak;
Korean Grain Bowl

SINGAPORE, August 31, 2020 – From **October 1 to November 30, 2020**, Executive Chef Ho Chan Fei and his culinary brigade of York Hotel Singapore is back to bowl diners with a new menu - **'Super Grain Bowls'**, a reinterpretation of our 2018 'Flavours of Asian Rice Bowls' promotion inspired by the myriad flavours, textures, and taste of contemporary rice bowls. Priced at **S\$16* each**, indulge yourself in a specially curated and gratifying grain bowl perfect for lunch or an unhurried post-work catch up meal with friends.

Also drawing inspiration from Asian rice bowls such as Japanese donburi, where warm rice is topped with a myriad of meat, garnishes, and a delicious appearance all packed within a bowl, White Rose Café's **'Super Grain Bowls'** menu is a unique interplay of traditional Asian rice bowls and Chef's unique approach to classic and nutritious ingredients.

1. Roasted Chicken Thigh in Thai Style

with brown rice, asparagus, shiitake mushrooms, bean sprouts, cherry tomato, lime wedge, spicy chilli dressing

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2. **Truffle Yaki Salmon Fillet**
with quinoa, sautéed hon shimeiji, edamame beans, Japanese pickles, onsen egg, shredded roasted shredded nori, scallion, truffle-yaki sauce
3. **Grilled Minute Steak**
with quinoa, broccoli, sautéed roasted pumpkin, sweet corn, red cabbage slaw, tomato salsa
4. **Pan-Roasted Lemongrass Pork Chop**
With black olive fried rice, wok-fried chopped beans with chilli, vegetable pickles, fried egg, lime wedge, thai basil, nam prik sauce
5. **Korean Grain Bowl**
with brown rice, chicken drumlet, edamame beans, roasted pumpkin, kimchi, deep-fried bean curd, capsicum, onsen egg, scallions, Korean Chogochujang dipping sauce
6. **Healthy 'Vegan-Licious' Grain Bowl**
with black olive fried rice, kimchi, cucumber strips, corn kernel, stir-fry hon shimeiji, deep-fried bean curd with oriental sauce, marinated black fungus, cherry tomato

The **'Super Grain Bowls'** is available at White Rose Café from **October 1 to November 30, 2020**, for lunch, dinner as well as takeaway. We offer complimentary parking for all dine-in guests.

While safe distancing restrictions for dine-in continue to remain in place, diners can rest assured that their safety and well-being remain our top priority.

Time: 12 p.m. to 2.30 p.m. (Lunch)
6.30 p.m. to 10 p.m. (Dinner)

Price: S\$16* per Grain Bowl

CREDIT CARD SPECIAL

DBS/POSB and UOB cardmembers enjoy 1 dines free with every 3 paying adults for the **'Super Grain Bowls' promotion**. Valid for dine-in and takeaway. Offer is valid from October 1 to November 30, 2020.

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

*Price is subject to 10% service charge and prevailing Goods and Services Tax (GST). For takeaway, price is subject to prevailing Goods and Services Tax (GST). Limited to 5 diners per table for dine-in.

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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 Annexed 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.

At White Rose Café, savour masterfully executed gourmet specialities brimmed with distinctive local and international flavours as well as perennial Penang specialties from its popular thrice-yearly Penang Hawkers' Fare. Gourmands can also look forward to relish in familiar favourites from the **'Treasured Flavors of Singapore' daily a la carte buffet lunch menu** which offers a treasure trove of delectable Singaporean classics as well as the restaurant's highly popular Fish Head Curry. Unwind in the comfort and spaciousness of our Coffee Bar, a perfect oasis to enjoy a fresh brew and our signature chicken pie and curry puff.

York Hotel is also honoured to be the recipient of SG Clean, Building and Construction Authority (BCA) Green Mark Gold Award, and Hotel Security Excellence Award.

For more information or to plan an event at York Hotel Singapore, please visit www.yorkhotel.com.sg.

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For media enquiries, please contact:

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

Shawn Chen
Marketing Communications Executive
York Hotel Singapore
Tel: (65) 6830 1192
Email: shawn.chen@yorkhotel.com.sg