

**WHITE ROSE CAFE RELAUNCHES 'TREASURED FLAVOURS OF SINGAPORE'  
DAILY À LA CARTE BUFFET LUNCH  
WITH A MYRIAD OF NEW AND CLASSIC LOCAL SPECIALTIES**



**SINGAPORE, 27 October 2016** – From 1 November 2016, White Rose Cafe relaunches the **Treasured Flavours of Singapore À La Carte Buffet Lunch** with a mouth-watering spread of 25 selections of all-time local iconic dishes featuring a range of classic and new creations. Previously available on weekdays, the buffet spread is now available daily for lunch.

From a restaurant known for serving up Singaporean favourites, diners can look forward to a showcase of new classics such as **Chai Poh Omelette** (fried egg with preserved turnip), **Kung Pao Chicken** (spicy stir-fried chicken with peanuts, and chilli pepper), **Stir-fried Long Beans with Dried Shrimps** and **Bean Curd with Chai Poh**.

Relish tantalising creations adapted from different ethnic groups such as **Beef Rendang**, a popular dish in Singapore, Malaysia and Indonesia. The beef is slowly stewed with spicy paste resulting in a flavourful taste as well as the **Chicken Masala**, roasted chicken in spicy sauce.

Served with fragrant white rice, the buffet includes one serving of the restaurant's signature **Fish Head Curry** (half portion for 2 to 3 persons, whole for 4 to 7 persons).

### **Fish Head Curry**

This dish is prepared according to a well-guarded recipe from the then-famous Soon Heng Restaurant back in the 1970s, a mixture of Indian, Chinese and Malay influences. Fresh Red Snapper fish head is first steamed and then left to simmer together with an assam, or tamarind-based curry sauce. Cooked together with other ingredients such as tomatoes, ladies fingers, sliced onions and fresh chillies, every bite is a guaranteed burst of flavour.

### **Kung Pao Chicken**

Originating from the Si Chuan province in China, the 'Kung Pao' style of frying became a classic in Singapore. The latest addition to our menu, White Rose Café's rendition combines dried chillies, onion, spring onion and peanut with tender pieces of chicken, producing a dish that is packed with sweet, sour and spicy flavours.

### **Black Ink Sotong**

Another signature at White Rose Café, this dish is highly recommended for seafood lovers. Whole squids are quickly poached and then immersed in fresh squid ink together with onion, garlic and fresh green and red chillies. Enjoy the piquant flavour of the tender squid in smoky black sauce with a fiery kick.

### **Chicken Masala**

Inspired by the traditional Indian classic, our chefs have created a homemade masala spice blend – a combination of cinnamon, cardamom, cloves, fennel seeds and other spices. The blend is then fried together with chicken until every piece is fully-infused with the aroma and flavour of spices.

Complete the dining experience on a sweet note with specially-made local flavoured desserts featuring **Chendol, Ice Kachang, Cheng Tng** and **Chin Chow with Palm Seeds**.

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White Rose Café's '**Treasured Flavours of Singapore**' is available daily as à la carte buffet lunch, 12 p.m. to 2.30 p.m. at **S\$29\* per adult** and **S\$15\* per child** aged 12 years and below (minimum 2 adults, excluding Penang Hawkers' Fare, eve of Chinese New Year, Mother's Day, Malaysia Food Fare and National Day).

### **Senior Citizens Special**

Senior Citizens aged 55 years and above will enjoy 10% off total bill for the 'Treasured Flavours of Singapore' buffet lunch on Tuesdays.

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

*\*All prices are subject to 10% service charge and prevailing Good & Services Tax (GST).*

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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 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](http://www.yorkhotel.com.sg).

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