

YORK HOTEL

SINGAPORE

**YORK HOTEL SINGAPORE WELCOMES THE LUNAR NEW YEAR
WITH A MEDLEY OF TRADITIONAL TAKEAWAY DELIGHTS AND AN AUSPICIOUS
REUNION DINNER FEAST AT WHITE ROSE CAFÉ**



Prosperity 'Lo Hei' with Mini Abalone, Crispy Fish Skin and *Pok Chui* Crackers

Singapore, November 20, 2017 – From February 9 to 2 March, 2018, celebrate new beginnings with good fortune in the Year of the Dog and take the Lunar New Year celebration home or to the office with a range of **traditional takeaway treasures** from York Hotel Singapore, perfect for gifting to close friends and treasured business associates. For a memorable celebration, gather your loved ones for a sumptuous **Reunion Buffet Dinner** at **White Rose Café** on February 15, 2018.

YORK HOTEL

SINGAPORE



'Fa Cai' Eight Treasure Chicken

LUNAR NEW YEAR TAKEAWAY SPECIALS

For good health, prosperity and success in the New Year, toss high or 'Lo Hei' with our **Prosperity 'Lo Hei' with Mini Abalone**, available at **S\$52* (regular)** and **S\$62* (large)**. Savour our delicious 'Lo Hei' which incorporates the Crispy Fish Skin and *Pok Chui* Cracker. Enjoy toothsome delicacies such as the **'Fa Cai' Eight Treasure Chicken (S\$62*)** featuring key ingredients such as *fatt choy*, *lotus seed*, *straw mushroom*, *chestnut* and *ginko nut*. The chicken in traditional Chinese customs represents family togetherness and is a symbolic Lunar New Year dish enjoyed by families.

Delight in epicurean classics such as the **Premium Braised Pen Cai** (which translates as "basin vegetables" traditionally served to the Emperor during the Song Dynasty), a signature dish of White Rose Café during the auspicious season. Served in a casserole pot with enticing layers of decadent ingredients such as *abalone*, *fish maw*, *conpoy*, *roasted pork belly*, *dried oyster*, *sea cucumber*, *prawns*, *roasted chicken*, and *chicken feet* bathed in an intense, flavourful quality stock-based gravy braised to perfection. Available for takeaway at **S\$228* (regular size, serves 6 persons)** and **S\$348* (large size, serves 10 persons)**.

All takeaway items require minimum one (1) working day for processing of order, except **Premium Braised Pen Cai** and **Prosperity Treasures Combo** which require three (3) working days.

YORK HOTEL

SINGAPORE

REUNION BUFFET DINNER

Throw a memorable reunion buffet dinner for your loved ones with a delicately curated menu by Executive Charlie Tham and his culinary brigade. Tuck into a gastronomical feast of prosperous delicacies such as *Braised Shark's Fin Soup*, *Golden Coin Barbecued Meat*, *Eight Treasure Chicken wrapped in Lotus Leaf*, *Stir-fried Pork Ribs with Szechuan Sauce* as well as *Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf*. At the hot station, the selections are replete with *Braised Duck with Sea Cucumber and Mushroom*, *Assam Red Snapper Fillet Curry* and *Wok-fried Soy Chicken with Dried Chilli and Sweet Basil* to name a few.

For a luscious end to the feast, indulge in a sensational line up of sweet treats such as an assortment of Lunar New Year goodies, *Cheng Tng* and *Assorted Glutinous Rice Ball in Peanut Soup* along with free flow of soft drinks, fragrant Chinese Tea, Coffee and Tea.

The **Reunion Buffet Dinner[#]** is available on the eve of the Lunar New Year, 15 February 2018, 6.30p.m. to 10p.m. and is priced at **S\$59⁺⁺ per adult** and **S\$29⁺⁺ per child age 5 to 11 years old**.

CREDIT CARD SPECIALS

Preferred Guest, DBS/POSB, UOB and HSBC cardholders enjoy:

- 10% off Lunar New Year takeaway items in a single receipt (9 February to 2 March 2018)
- 10% off total bill with full payment received for the Reunion Buffet Dinner by 8 February 2018 and receive a complimentary parking coupon on 15 February 2018

For enquiries about York Hotel Singapore's Lunar New Year takeaway offers or Reunion Buffet Dinner, please call **White Rose Café** at (65) 6737 0511 or email whiterosecafe@yorkhotel.com.sg

###

YORK HOTEL

SINGAPORE

APPENDIX A

S/N	Description	Portion	Price (in SGD)*
1.	Prosperity Treasures Combo[^] <ul style="list-style-type: none"> Prosperity 'Lo Hei' with Mini Abalone and Crispy Fish Skin (Large) Braised Premium Pen Cai (Regular) Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf 	1 Set (serves 6 persons)	S\$298
2.	Premium Braised Pen Cai[^] Abalone, Fish Maw, Conpoy, Roasted Pork Belly, Chinese Mushroom, Sea Cucumber, Prawn, Dried Oyster, Roasted Chicken, Roasted Duck, Chicken Feet, Baby Cabbage, Black Moss, Radish and Yam	Regular (serves 6 persons)	S\$228
		Large (serves 10 persons)	S\$348
3.	Prosperity 'Lo Hei' with Mini Abalone and Crispy Fish Skin	Regular	S\$52
		Large	S\$62
4.	Prosperity 'Lo Hei' with Mocked Abalone	Regular	S\$42
		Large	S\$52
5.	'Fa Cai' Eight Treasure Chicken (Signature)	1 no.	S\$62
6.	Crispy Yam Ring with Prawns and Cashew Nuts <i>New!</i>	1 no.	S\$52
7.	Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf	1 no.	S\$38
8.	Pork Chop in Cantonese Style <i>New!</i>	Serves 6 persons	S\$38
9.	Mini Abalone (for Prosperity 'Lo Hei')	12 Pieces	S\$16
10.	Mocked Abalone (for Prosperity 'Lo Hei')	Per Portion	S\$10
11.	Crispy Fish Skin (for Prosperity 'Lo Hei')	Per Packet	S\$3
12.	Pok Chui Cracker (for Prosperity 'Lo Hei')	Per Packet	S\$3

NOTE:

- Pricing for the above takeaway items are subject to prevailing Goods and Services Tax
- #Dine in orders is subject to 10% service charge and prevailing Goods and Services Tax
- [^] Please allow three (3) working days for processing of Prosperity Treasures Combo and Premium Braised Pen Cai and one (1) working day for all other orders

YORK HOTEL

SINGAPORE

APPENDIX B

REUNION BUFFET DINNER @ YORK

THURSDAY, 15 FEBRUARY 2018
6.30P.M. TO 10P.M.

APPETISER

Prosperity 'Lo Hei'
'Golden Coin' Barbecued Meat
Seafood Combination
(*Seaweed Roll, Spicy Pacific Clam, Marinated Jellyfish*)
'Prosperity' Combination
(*Ngoh Hiang, Century Egg, Marinated Baby Octopus*)
Smoked Chicken with Spicy Sauce

SOUP

Braised Shark's Fin Soup with Crab Meat
Ginseng Chicken with Assorted Mushrooms and Red Dates

BBQ & 'LIVE' STATIONS

Roasted Pork Belly and Roasted Duck
Roasted Sirloin of Beef served with Black Pepper Sauce
Deep-fried Curried Soft Shell Crab

HOT DISHES

Assam Red Snapper Fillet Curry
Prawns in Minced Ginger and Wine
Stir-fried Pork Rib with Szechuan Sauce
Seafood Dumplings in Shanghai Style served with Black Vinegar and Ginger
Wok-fried Soy Chicken with Dried Chilli and Sweet Basil
Braised Duck with Sea Cucumber and Mushroom
Braised Pork's Trotter in Dark Soy Sauce
Eight Treasure Chicken wrapped in Lotus Leaf
Braised Broccoli with sliced Whelk and Black Moss
Stir-fried Seasonal Vegetables with Garlic
Ee-Fu Noodle with Smoked Duck and *Shimeiji* Mushroom
Fragrant Fried Rice with Waxed Meat wrapped in Lotus Leaf
Deep-fried *Man Tou* (Chinese Fried Bun)

DESSERTS

An Assortment of Glutinous Rice Ball in Peanut Soup
Cheng Tng (Hot)
Deep-fried Yam Cubes
Chilled Lemongrass with Aloe Vera Jelly
Chilled Almond Jelly with Longans
Fresh Fruit Platter
An Assortment of Mini Cakes
Mandarin Oranges
An Assortment of Chinese New Year Goodies

S\$59 Per Adult / S\$29** Per Child (age 5 to 11 years old)**

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 acclaimed 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.

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