

**AUSPICIOUS CULINARY TREASURES DELIGHTS THIS SPRING FESTIVAL
AT YORK HOTEL SINGAPORE**



'Joy of Spring' Combo

Prosperity Lo Hei with Mini Abalone and White Bait (Large); Eight Treasures Chicken; Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf, and Yam Paste with Pumpkin

Singapore, October 10, 2019 – From January 10 to February 8, 2020, York Hotel Singapore welcomes the Lunar New Year of the Rat with delightful array of traditional delicacies, and savory dishes befitting of a prosperous Lunar New Year feast that are ideal for dine-in and takeaway. Enjoy convivial festive feasting and reconnect with family and friends with our **Early Reunion Set Menus (January 10 to January 23, 2020)**, featuring a selection of dishes packed with home-style flavours or share precious moments with loved ones over a heart-warming reunion dinner with irresistible tastes of the season from our **Reunion Dinner Buffet (January 24, 2020)**.

Companies looking for a venue to host their annual Lunar New Year gatherings, we offer an array of celebratory menus featuring delectable festive classics for a memorable celebration.



Eight Treasures Chicken



Prosperity Lo Hei with Mini Abalone, White Bait and Pok Chui Crackers

EARLY FESTIVE FEASTING (JANUARY 10 TO JANUARY 23, 2020)

Kick off an early Lunar New Year celebration at White Rose Café with two hearty menus to choose from, available for lunch and dinner. For a classic Chinese feast, tuck into the **‘Bountiful Treasures’ Combo (S\$328*)** or **‘Joy of Spring’ Combo (S\$180*)** which includes a medley of symbolic dishes such as Prosperity Lo Hei with Mini Abalone and White Bait (large), Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf, and Yam Paste with Pumpkin. **(Please refer to Appendix A for details).**

A three (3) working days advance reservation is required for the Early Reunion Set Menu.

LUNAR NEW YEAR TAKEAWAY TREATS (JANUARY 10 TO FEBRUARY 8, 2020)

Dive into the Lunar New Year of the Rat to an auspicious start! Send well wishes of luck and fortune to friends and families by gifting them with our **Prosperity Lo Hei with Mini Abalone and White Bait**, available at **S\$49+ (regular)** and **S\$59+ (large)**. Savour the delicious Lo Hei with Pok Chui Crackers (fried flour crisps), a symbolism of great wealth. Alternatively, gear up for a long holiday of feasting with family and friends with other fine selection of gourmet treats such as **‘Bountiful Treasures’ Combo (S\$328+)**, **‘Joy of Spring’ Combo (S\$180+)**, **Eight Treasures Chicken (S\$62+)**, **Fragrant Fried Rice with Preserved Meat Wrapped in Lotus Leaf (S\$39+)**, **Braised Pork Trotter with Mushrooms and Chestnuts (S\$42+)**, **‘Bi Feng Tang’ Prawns (S\$42+)**, **‘Fa Cai Luo Han Zhai’ (Braised Mixed Vegetables, S\$39+)**, and **Yam Paste with Pumpkin (S\$39+)** all representing good luck, prosperity, and health.

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SINGAPORE

The traditional **Premium Braised Pen Cai**, a local perennial favourite of local guests and an iconic Lunar New Year dish where lavish ingredients such as abalone, fish maw, Chinese mushroom, conpoy, roasted pork belly, dried oyster, sea cucumber, prawn, roasted chicken, roasted duck, and chicken feet all bathed in an intense, flavourful quality stock-based gravy braised to perfection is served in a one-pot bowl for a sumptuous feasting. Available at **S\$248+ (regular size, serves 5 to 6)**. (Please refer to **Appendix B for details**).

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

REUNION BUFFET DINNER (JANUARY 24, 2020 / 6.30P.M. TO 10.00P.M.)

Dining is an integral part of any Lunar New Year celebration, and White Rose Café's Reunion Buffet Dinner offers a sumptuous spread of festive delights to delight every palate.

Share a sumptuous reunion banquet with loved ones over a delicious buffet spread of specialty dishes such as *Braised Shark's Fin Soup* with Crab Meat, 'Golden Coin' Chicken Bak Kwa, Eight Treasures Chicken, Steamed Seabass in Hong Kong Style, Wok-fried Roast Pork with Leek, and Braised Sea Cucumber with Fatt Choy (black sea moss) and Dried Oyster. On the sweet side, relish unlimited servings of sweet treats such as an assortment of Lunar New Year goodies, assortment of Glutinous Rice Balls in Ginger Soup, and Deep-fried Sesame Balls from the dessert station.

The **Reunion Buffet Dinner** is available at **S\$65* per adult** and **S\$33* per child** age 5 to 11 years old. Add joy to the celebration and toss high to success with a traditional Prosperity Lo Hei platter (regular) for a table of 4 to 7 diners or a large Lo Hei platter for a table of 8 to 12 diners. Receive a bottle of House pour Red Wine with minimum eight (8) paying guests with full payment made by December 27, 2019. (Refer to **Appendix C for details**).

LUNAR NEW YEAR BANQUET SET MENUS (JANUARY 10 TO FEBRUARY 8, 2019)

A time for joyous reunions and celebrations, revel in the Lunar New Year spirit with a plethora of delightful fortune feasts from York Hotel Singapore. Perfect as a thank you meal for treasured business partners or an annual Lo Hei celebratory feast with your esteemed associates, our festive menus (**minimum 40 persons**) come with a Traditional Lo Hei with Mini Abalone and White Bait for you to toss to a year of good fortune and happiness! (Refer to **Appendix D for details**).

*Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

*Pricing for takeaway items are subject to prevailing Goods and Services Tax (GST)

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CREDIT CARD SPECIALS

DBS/POSB, UOB and HSBC cardholders enjoy:

- 10% off **Lunar New Year takeaway items** in a single receipt (January 10 to February 8, 2020)
- 10% off **Early Reunion Set Menu** (January 10 to January 23, 2020) with full payment received by January 6, 2020. Diners will receive a 20% discount voucher for the 'Treasured Flavours of Singapore' daily a la carte buffet lunch during their next visit
- 10% off total bill with full payment received for the **Reunion Buffet Dinner** by January 1, 2020. Receive a bottle of House Pour Red Wine with minimum 8 paying diners, and full payment made by December 27, 2019

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

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APPENDIX A

**EARLY REUNION SET MENU
JANUARY 10 TO JANUARY 23, 2020**

S\$328* (SERVES 5 to 6 PERSONS)

'BOUNTIFUL TREASURES' COMBO

Prosperity Lo Hei with Mini Abalone and White Bait (Large)



Premium Braised Pen Cai (Regular)



Fragrant Fried Rice with Preserved Meat Wrapped in Lotus Leaf



Yam Paste with Pumpkin

S\$180* (SERVES 5 to 6 PERSONS)

'JOY OF SPRING' COMBO

Prosperity Lo Hei with Mini Abalone and White Bait (Large)



Eight Treasures Chicken



Fragrant Fried Rice with Preserved Meat Wrapped in Lotus Leaf



Yam Paste with Pumpkin

Menus inclusive of free flow of soft drinks, and fragrant Chinese Tea

*Prices are subject to 10% Service Charge and prevailing Goods & Services Tax (GST).
Minimum three (3) working days of advance reservation is required.

APPENDIX B

**LUNAR NEW YEAR CELEBRATION
TAKEAWAY MENU**

	Description	Portion	Price (in SGD)*
1	'Bountiful Treasures' Combo^ <ul style="list-style-type: none"> • Prosperity Lo Hei with Mini Abalone and White Bait (Large) • Premium Braised Pen Cai (Regular) • Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf • Yam Paste with Pumpkin 	1 Set (serves 5 to 6 persons)	S\$328.00*
2	'Joy of Spring' Combo^ <ul style="list-style-type: none"> • Prosperity Lo Hei with Mini Abalone and White Bait (Large) • Eight Treasures Chicken • Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf • Yam Paste with Pumpkin 	1 Set (serves 5 to 6 persons)	S\$180.00*
3	Premium Braised Pen Cai^ Abalone, Fish Maw, Conpoy, Chinese Mushroom, Sea Cucumber, Prawn, Dried Oyster, Roasted Chicken, Roasted Duck, Roasted Pork Belly, Chicken Feet, Baby Cabbage, Black Moss, Radish and Yam	Regular (serves 5 to 6 persons)	S\$248.00*
4	Prosperity Lo Hei with Mini Abalone and White Bait	Regular	S\$49.00*
		Large	S\$59.00*
5	Prosperity Lo Hei with Mocked Abalone	Regular	S\$39.00*
		Large	S\$49.00*
6	Eight Treasures Chicken (Signature)	1 no.	S\$62.00*
7	Braised Pork Trotter with Mushrooms and Chestnuts	Serves 5 to 6 persons	S\$42.00*
8	'Bi Feng Tang' Prawns (New)	Serves 5 to 6 persons	S\$42.00*
9	'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables) (New)	Serves 5 to 6 persons	S\$39.00*
10	Fragrant Fried Rice with Preserved Meat Wrapped in Lotus Leaf	Serves 5 to 6 persons	S\$39.00*
11	Yam Paste with Pumpkin	1 no.	S\$39.00*
12	Mini Abalone (for Prosperity Lo Hei)	12 Pieces	S\$16.00*
13	Mocked Abalone (for Prosperity Lo Hei)	Per Portion	\$10.00*
14	White Bait (for Prosperity Lo Hei)	Per Packet	S\$3.00*
15	Pok Chui Cracker (for Prosperity Lo Hei)	Per Packet	S\$3.00*

NOTE:

- 1) *Pricing for the above takeaway items are subject to prevailing Goods and Services Tax (GST). For dine-in, items are subject to 10% service charge and prevailing Goods and Services Tax (GST)
- 2) ^Please allow three (3) working days for processing of 'Bountiful Treasures' Combo, and Premium Braised Pen Cai and one (1) working day for all other orders

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APPENDIX C

**REUNION DINNER BUFFET
JANUARY 24, 2020
6.30P.M. TO 10.00P.M.**

APPETISER

Prosperity Lo Hei
'Golden Coin' Chicken Bak Kwa
Seafood Combination
(Vietnamese Spring Roll, Sesame Roll, Marinated Jellyfish)
'Prosperity' Combination
(Crab Meat Omelette, Century Egg, Marinated Baby Octopus)
Cucumber Salad in Szechuan Style

SOUP

Braised Shark's Fin Soup with Crab Meat
Double-Boiled Pig's Stomach Soup

ROAST MEAT STATION

Roasted Pork Belly and Roasted Duck
Roasted Lamb Leg (choice of Mint or Rosemary Sauce)

HOT DISHES

Braised Duck with Yam and Mushrooms
Chilli Prawns served with Golden 'Man Tou' (Chinese Fried Bun)
Steamed Seabass in Hong Kong Style
Eight Treasures Chicken
Stir-fried 'Nai Bai' Vegetable with Shredded Conpoy
Braised Sea Cucumber with Fatt Choy (Black Sea Moss) and Dried Oyster
Braised Pork Knuckle with an Assortment of Mushrooms
Deep-fried Coffee Pork Ribs
Wok-fried Roast Pork with Leek
Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf
Ee-Fu Noodle in Hong Kong Style

DESSERTS

An assortment of Glutinous Rice Balls in Ginger Soup
Red Bean Soup with Lotus Seed
White Fungus with Papaya and Red Dates
Chilled Lychee with Grass Jelly
Deep-fried Sesame Balls
Tropical Fruit Platter
An assortment of Mini Cakes
Mandarin Oranges
An assortment of Chinese New Year Goodies

S\$65* Per Adult / S\$33* Per Child (age 5 to 11 years old)

*Prices inclusive of free flow of Soft drinks, fragrant Chinese Tea, Coffee and Tea. Recieve a complimentary **regular Prosperity 'Lo Hei' platter** for every **table of 4 to 7 diners** and a **large Prosperity 'Lo Hei' platter** for every table of **8 to 12 diners**.

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SINGAPORE

APPENDIX D

**HAPPINESS REUNION
7- COURSE SET LUNCH**

S\$608++ Per Table of 10 Persons

Prosperity Lo Hei with Mini Abalone and White Bait



Braised Seafood with Fish Maw Soup



Roasted Crispy Chicken



Steamed Red Snapper with Minced Garlic



Braised Mushrooms with Spinach, Fatt Choy (Sea Moss) and Ginkgo Nuts



Seafood Olive Fried Rice



Glutinous Rice Balls with Black Sesame Filing

Management reserves the rights to substitute any of the menu items as and when it deemed fit.

APPENDIX D – CONT'D

ABUNDANCE OF TREASURES
8- COURSE SET LUNCH / DINNER

S\$668++ Per Table of 10 Persons

Prosperity Lo Hei with Mini Abalone and White Bait



Braised Crab Meat Soup with Dried Scallop and Shimeji Mushrooms



Roasted Crispy Chicken



Steamed Black Grouper with Superior Sauce in Hong Kong Style



Stir-fried Salted Egg Prawns



Braised Mushrooms with Spinach, Conch Meat and Fatt Choy (Sea Moss)



Braised Ee-Fu Noodles with Straw Mushrooms



Double-boiled Luo Han Guo with White Fungus and Lotus Seeds

Management reserves the rights to substitute any of the menu items as and when it deemed fit.

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APPENDIX D – CONT'D

**GOOD FORTUNE
9- COURSE SET LUNCH / DINNER**

S\$678++ Per Table of 10 Persons

Prosperity Lo Hei with Mini Abalone and White Bait

☺

Combination Platter

(Prawn Salad, Vietnamese Spring Roll, Seaweed Seafood Roll,
Black Pepper Chicken, Jellyfish)

☺

Braised Fish Maw Soup with Crab Meat and Melon Fin

☺

Traditional Deep-fried Crispy Chicken

☺

Steamed Red Snapper in Hong Kong Style

☺

Wok-fried Asparagus with Prawns

☺

York's Special Pork Chop

☺

Wok-fried Seafood Udon

☺

Chilled Lemongrass Jelly with Aloe Vera and Wolfberries

☺

Management reserves the rights to substitute any of the menu items as and when it deemed fit.

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APPENDIX D – CONT'D

**DOUBLE PROSPERITY
9- COURSE SET LUNCH / DINNER**

S\$738++ Per Table of 10 Persons

Prosperity Lo Hei with Mini Abalone and White Bait



Combination Platter

(Black Pepper Scallop, Shark's Fin Foo Yong, Yam Roll, Smoked Duck Roulade, Chuka Wakame, Baby Octopus)



Braised Shark's Fin Soup with Crab Meat, Conpoy and Shimeji Mushroom



Fa Cai Eight Treasures Chicken



Steamed Grouper with Crispy Bean Crumbs



Braised Mushrooms with Spinach and Sliced Abalone



Wok-fried Prawns in Cantonese Style



Braised Ee-Fu Noodles with Dry Scallop and Hon Shimeji Mushrooms



Double-boiled Snow Lotus with Lotus Seeds, Ginkgo Nuts, Longan and Red Dates

Management reserves the rights to substitute any of the menu items as and when it deemed fit.

APPENDIX D – CONT'D

**LUNAR NEW YEAR 2020
BANQUET SET MENUS**

Early Bird Special:

Receive one barrel of 20-litre beer when you confirmed your reservation **by January 3, 2020**

Entitlements:

- Free-flow of soft drinks during event
- A bottle of House Pour wine per confirmed table
- Ivory seat cover for all dining chairs
- Car park passes based on 35% of confirmed attendance

Terms and Conditions:

- Packages are **valid from January 10, 2020 to February 8, 2020**
- **Prices quoted are based on minimum 40 persons (guaranteed)**
- A S\$50⁺⁺ surcharge is applicable per table for bookings confirmed for 24 & 25 January and 8 February 2020
- Prices quoted are subject to 10% service charge and prevailing Goods & Services Tax (GST)
- Prices and menus are subject to change without prior notice
- The Management reserves the rights to substitute any of the menu items as and when it deems fit

For enquiries and reservations, please call our **Events team** at **(65) 6830 1121 / 1203** or email **events@yorkhotel.com.sg**

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.

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