

WHITE ROSE CAFE NATIONAL DAY SPECIALS
Delicious takeaway and dine-in menus to celebrate Singapore's
55 years of independence!

SINGAPORE, 8 July 2020 - This National Day, York Hotel Singapore is pleased to present takeaway and dine-in menus showcasing some of its highly popular local specialities from White Rose Cafe, befitting for this momentous occasion. Pamper yourself with a rewarding meal with close friends or bring back York Hotel's authentic culinary experience and enjoy in the comfort of your home.

NATIONAL DAY 'CELEBRATE SINGAPORE!' TAKEAWAY SET, 1 TO 31 AUGUST 2020
11 a.m. to 9.00 p.m. | S\$55 net per set (serves up to 4 diners)

To commemorate this special day, our '**Celebrate Singapore!**' menu is available for August. Relish familiar local delicacies such as **Kueh Pie Tee** served with a special Sweet Turnip with Dried Shrimps and Pork Belly filling, and an array of tasty condiments. On the same menu is a hearty portion of Singaporean's all-time favourite comfort food- **Grilled Chicken and Pork Satays** served with rice cakes, sliced cucumber and onion served with peanut sauce topped with grated pineapple as well as the mouth-watering **Nasi Lemak**. Conclude the meal with a traditional Ah Balling, a glutinous rice ball filled with sesame paste in sweet peanut soup. **(Please refer to Annex A for menu details).**

An advanced one (1) day order is required. Guests may opt for drive-through collection via the entrance of the hotel via Mount Elizabeth or self-collection.

NATIONAL DAY 'HERITAGE FLAVOURS OF SINGAPORE' A LA CARTE BUFFET LUNCH,
9 AND 10 AUGUST 2020 (DINE-IN ONLY)
12 p.m. to 2.30 p.m | S\$38* Per Adult and S\$19* Per Child (5 to 11 Years of Age)



YORK HOTEL

SINGAPORE

As part of the National Day celebration, we invite diners to savour our '**Heritage Flavours of Singapore**' à la carte buffet lunch menu, available on **9 and 10 August 2020**. Enjoy an unforgettable afternoon feast where Singaporean classics awaits. Savour the restaurant's winning dish - **Fish Head Curry** (Whole fish head serves 4 to 7 diners, half-fish head serves 2 to 3 diners), **Silver Fish Omelette**, **Chap Chye**, **Stir-fried Spicy Clams**, and **Kung Pao Chicken** served with fragrant steamed rice, crispy **Papadum** and **Nonya Achar** from our well-loved '**Treasured Flavours of Singapore**' menu that represents Singapore's multi-ethnic culture and its diversity of local flavours.

The dining experience is not complete without an assortment of irresistible sweet treats such as **Ice Kachang**, **Chendol**, and **Tau Suan** (Sweet Mung Bean Soup with crispy You Tiao).

The à la carte buffet also comes with free flow of Orange Juice, Apple Juice, Bandung (Rose Syrup mixed with Milk), Coffee, and Tea. **Please refer to Annex B for menu details.**

CREDIT CARD SPECIAL

DBS/POSB, UOB and HSBC cardmembers enjoy 1 dines free with every 3 paying adults for the National Day 'Heritage Flavours of Singapore' à la carte buffet lunch. Reservation and full payment to be made by **August 2, 2020**.

For enquiries, please visit <https://www.yorkhotel.com.sg/dining-promotion.html>. To order or to make a reservation, please call **White Rose Café** at **(65) 6737 0511** or email whiterosecafe@yorkhotel.com.sg.

*Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST). Limited to 5 diners per table for dine-in.

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ANNEX A

**NATIONAL DAY PROMOTION
'CELEBRATE SINGAPORE!' SET
(SERVES UP TO 4 PERSONS, TAKEAWAY ONLY)
S\$55 NET**

D-I-Y KUEH PIE TEE

Kueh Pie Tee (a dozen) served with a special **sweet turnip with dried shrimp and pork belly** filling, and alongside an array of tasty condiments (diced sweet prawns, chopped garlic, fresh chilli paste, sweet dark sauce, roasted grated peanut, and Chinese parsley)



GRILLED SATAY

Local-style chicken and pork Satays (a dozen) with rice cakes, sliced cucumber and onion served with peanut sauce topped with grated pineapple



NASI LEMAK

Fragrant coconut-flavoured steamed rice, curry spiced chicken wings, otak-otak, onion egg omelette served with fried peanut, sambal chilli ikan bilis, sliced cucumber, and nonya achar



TRADITIONAL AH BALLING

Glutinous rice balls filled with sesame paste in sweet peanut soup

For enquiries or to order, please call White Rose Café at (65) 6737 0511 or email whiterosecafe@yorkhotel.com.sg

Order Information:

1. Pre-order one(1) day in advance.
2. Collection time is between 11a.m. and 9p.m. from White Rose Café.
3. Contactless payment is preferred. For payment via credit card, a VISA or Master Card payment link will be sent to your email for payment. Please ensure you provide a valid email address for verification of payment prior to collection. PayNow / Paylah via a QR code can be arranged. You may also pay via Paywave at the restaurant.
4. Drive-through pick up is available at the entrance of the hotel via Mount Elizabeth, please provide vehicle number.
5. A 10-minute grace period will be granted for the parking of vehicle, if required.

YORK HOTEL

SINGAPORE

ANNEX B

**NATIONAL DAY PROMOTION
 'HERITAGE FLAVOURS OF SINGAPORE' A LA CARTE BUFFET LUNCH
 9 & 10 AUGUST 2020
 12 P.M. TO 2.30 P.M.**

'FROM OUR TRESURED FLAVOURS OF SINGAPORE' MENU

Fish Head Curry

(fish head steamed and immersed in a mildy-spiced tamarind curry sauce with tomatoes, lady fingers, sliced onions, fresh chillies)

Whole Fish Head – serves 4 to 7 diners | Half Fish Head– serves 2 to 3 diners

Black Ink Sotong (Squid)	Beef Rendang
Curry Chicken	Bean Curd with Chye Poh
Chicken Masala	Crispy Curry Drumlette
Wok-fried Bean Sprouts with Salted Fish	Curry Cabbage with Bean Curd
Chap Chye	Sambal Kang Kong
Sambal Eggs	Stir-fried Long Beans with Dried Shrimp
Stir-fried Spicy Clams	Sambal Sotong
Deep-fried Ngoh Hiang	Kung Pao Chicken
Onion Omelette	Bean Curd with Chye Poh
Chye Poh Omelette	Silver Fish Omelette
Papadum	Nonya Achar

LOCAL SPECIALS

(served from the Show Kitchen)

Crispy Roti Prata with Chicken Curry
 Fried Oyster Omelette
 Traditional Hakka Yong Tau Foo
 Nonya Laksa

SWEET TREATS

Ice Kachang
 Chendol
 Cheng Teng
 Chin Chow with Palm Seeds
 Tau Suan (Sweet Mung Bean Soup with crispy You Tiao)

Menu comes with free flow of Bandung, Orange Juice, Apple Juice, Coffee and Tea.

S\$38* Per Adult | S\$19* Per Child (5 to 11 years of age)

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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.

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

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

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