

# YORK HOTEL

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SINGAPORE

## YORK HOTEL SINGAPORE BRINGS BACK THE BEST OF PENANG STREET FOOD FROM 2 TO 18 SEPTEMBER 2022



*A tantalizing spread of Penang street food awaits!*

**Singapore, 1 August 2022** – York Hotel's **Penang Hawkers' Fare** returns for the second edition from **2 September to 18 September 2022**. Patrons can expect the best of Penang food as the familiar hawkers return to delight diners with their specialty. As the saying goes, "Happiness is great food and great company" this long-standing promotion, which also coincides with the September school break, is the perfect spot for a leisurely meal with family and foodie friends.

Enjoy a taste of timeless Penang food expertly prepared by the hawkers, honed from years of cooking, complemented with uncompromising dedication and the right ingredients. Every dish is incredibly filling and satisfying, and it is no wonder this tropical island of West Malaysia is often touted as one of the best street food cities in Asia.

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During the promotion, watch the hawkers in action and feast to your heart's content with must-haves such as **Penang Laksa**, **Prawn Mee**, **Char Kway Teow**, **Roti Canai**, and **Ban Chang Kueh**. In addition, the refreshing and thirst-quenching **Ice Kachang**, and **Chendol** are perfect desserts to enjoy in the sweltering heat in Singapore.

### **Penang Hawkers' Fare Lucky Draw**

By dining with us during the Penang Hawkers' Fare, diners stand to win attractive prizes from York Hotel Singapore:

First prize: A two-night weekend stay in a Premier Room inclusive of buffet breakfast and a S\$100 dining voucher

Second prize: A one-night weekend stay in a Deluxe Room inclusive of a S\$50 dining voucher

Third prize: 'Treasured Flavours of Singapore' à la carte Buffet Lunch at White Rose Café for five persons

The **Penang Hawkers' Fare** is available from **2 September to 18 September, 2022** for lunch and dinner. Menu includes unlimited flow of coffee, tea, Calamansi drink, and Bandung.

**Time:** 12 p.m. to 2.30 p.m. (Lunch)  
6.30 p.m. to 10.00 p.m. (Dinner)

**Price:** S\$38\* per adult, S\$23\* per child below 12 years of age, Mondays to Thursdays  
S\$42\* per adult, S\$27\* per child below 12 years of age, Fridays, Saturdays & Sundays

For enquiries, please visit [www.yorkhotel.com.sg](http://www.yorkhotel.com.sg) or book directly via our Tablecheck booking page at <https://www.tablecheck.com/shops/york-hotel-white-rose-cafe/reserve> .

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

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## **ANNEX A**

### **TRADITIONAL HAWKER FAVOURITES**

Immerse in a distinctive Penangite food experience, savour the authentic flavour of each dish created from recipes perfected by years of experience and some handed down from one generation to another, each with a reputation to boast.

#### **Penang Rojak**

The key to Penang Rojak is the rojak sauce mixture, which uses good quality hae-ko (prawn paste) and each hawker has his proprietary recipe. This salad usually includes diced cucumbers, refreshing jambu and pineapples.

#### **Cuttlefish Kang Kong**

Matched with a sweet and slightly spicy sauce, this unassuming yet moreish plateful of crunchy cuttlefish and water convolvulus is a well-loved quintessential street food. True to its Penang roots, a final drizzle of quality hae-ko tops this simple dish.

#### **Nasi Lemak with Nonya Chicken Kapitan**

Fragrant nasi lemak rice is paired with a succulent Nonya chicken Kapitan; an adaptation of the dry-style chicken curry, besides the usual condiments of homemade sambal chilli and crispy ikan bilis.

#### **Penang Laksa**

The Penangite version of the laksa offers an appetising bowl of thick rice noodles steeped in a tangy tamarind fish-based broth. Pineapple, cucumber Bunga kantan (torch ginger); which gives the dish its distinctive fragrance and lashings of fresh hae-ko (prawn paste) provide the crowning glory.

#### **Penang Prawn Mee**

Also known as Hokkien Prawn Mee, the comforting robust stock is a labour of love – the soup comprises prawn heads, shells and pork ribs

#### **Char Kway Teow**

Tossed over high heat which imparts an unmistakable deeply-smoky wok-hei or 'breath of the wok' to the dish, this rendition differs from local version in its use of thinner 'kway teow' rice noodles and lesser sweet dark soy sauce.

### **Roti Canai**

An Indian-influenced crisp, buttery flatbread pan-fried to crisp perfection; this popular snack can be enjoyed as a meal itself at any time of the day. The crispy and fluffy texture of the flatbread is best enjoyed when shredded into bite-size pieces, fully drenched in the fragrant Dhal Curry or Chicken Curry. Add with a scoop of the fragrant Sambal Chilli for a sweet and spicy taste.

### **Lor Bak**

A popular fried snack in Penang, this comprises five-spice meat rolls, prawn fritters and deep fried bean curd served with homemade chilli sauce and a thick soy-based sauce. Painstakingly hand-rolled and marinated by the hawkers, the meat rolls are juicy with a tender bite.

### **Kway Teow Soup / Dry Kway Teow**

A comforting dish, the smooth textured Kway Teow (flat rice noodle) is submerged in a ladle of delicately prepared soup that is light yet refreshing, combined with a good mix of ingredients such as fish balls, fish cake, and shredded chicken. Garnish with spring onions and sliced chilli for a satisfying taste.

### **Oyster Omelette**

One cannot miss this culinary treasure among the list of popular street food in Penang. Popularly known as 'Orh-Jian', this is a wok-fragrant combination of rice flour batter, eggs and a generous portion of oysters. The ingredients are tossed over high heat to achieve a crisp omelette.

### **Ban Chang Kueh**

Dessert lovers will not be disappointed with these piping hot golden-brown pancakes enveloping a spoonful of margarine, ground peanuts and sugar. Ban Chang Kueh are made in customised small round pans that result in wonderfully-crisp edges and a chewy soft interior.

### **Ice Kachang**

The towering bowl comprises finely cold shaved ice topped with Attap Chee (palm seed), red beans, sweet corn and drizzled with evaporated milk, red rose syrup or sarsi syrup which gives a jubilant jolt in every mouthful.

### **Chendol**

A shower of shaved ice drenched in fragrant coconut milk and rich Gula Melaka syrup come together to create the distinguished flavour of Chendol. Served with chockful of red beans and green jelly noodles.

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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 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. At **White Rose Café**, gourmands can look forward to indulge in an array of Western, Asian as well as perennial Penang specialties from its highly-popular 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](http://www.yorkhotel.com.sg).

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