

**AUTHENTIC PENANG STREET FOOD PRESENTED BY VISITING GUEST HAWKERS FROM PENANG RETURNS FROM MARCH 15 TO 31, 2019**

Savour Penang's legendary Duck Porridge which last appeared in the March 2017 edition of the Penang Hawkers' Fare



**Singapore, February 8, 2019** – Well-known for its long-standing Penang Hawkers' Fare since 1986, guest hawkers from Penang will return to York Hotel Singapore for a guest stint at White Rose Café from **March 15 to March 31, 2019**. Available daily for buffet lunch and dinner, the hawkers will reprise favourites such as **Penang Laksa, Penang Prawn Mee, Char Kway Teow, Roti Canai, and Oyster Omelette** as well as a spread of Penang staples presented at twelve 'live' stations for a mouth-watering feast!

Making a comeback this edition is the **Duck Porridge**, which last appeared in the March 2017 edition of the iconic food fare. The porridge is served with exquisitely tender braised duck meat, pig's innards, topped with ginger strips and spring onions, perfect as comfort food or simply to kick start the feast with something light and appetising.

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During the promotion, watch the hawkers ‘live’ in action while indulging in endless servings of authentic Penang fare. From the Show Kitchen, the hawkers expertly flip the dough and pan-fry the **Roti Canai** till crisp perfection. The crispy and fluffy texture of the Roti Canai is best enjoyed when shredded into bite-size pieces, fully drenched with the hawker’s aromatic Dhal Curry or Chicken Curry and add with a scoop of the fragrant Sambal Chilli for a sweet and spicy taste.

Other culinary treasures among the list of popular items include **Oyster Omelette** or ‘*Orh Jian*’ where the omelette is stir-fry till crispy, golden brown together with a generous portion of oysters. Spice up the dish with a small portion of chilli sauce for an added kick! Also, from the Show Kitchen is the **Lor Bak** (Five-Spiced Pork Roll) stall that attracts beeline of queues for this scrumptious snack.

On the sweets front, indulge in delicious treats such as the sinfully crispy **Ban Chang Kueh**, **Ice Kachang**, and **Chendol** paired with free flow of freshly brewed tea, coffee or refreshing Calamansi drink.

### **Penang Hawkers’ Fare Lucky Draw**

By dining with us, stand to win the following prizes from York Hotel Singapore - a complimentary two-night weekend stay in a Premier Room inclusive of buffet breakfast and an S\$100 dining voucher for use at White Rose Café; one-night weekend stay in a Deluxe Room inclusive of an S\$50 dining voucher for use at White Rose Café; ‘Treasured Flavours of Singapore’ daily à la carte Buffet Lunch at White Rose Café for six persons.

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The **Penang Hawkers' Fare** is available from **March 15, 2019 to March 31, 2019** for buffet lunch and dinner.

**Time:** 12 p.m. to 2.30 p.m. (Lunch)  
6.30 p.m. to 10 p.m. (Dinner)

**Price:** S\$29\* per adult, S\$20\* per child (between 5 and 11 years), Mondays to Fridays  
S\$33\* per adult, S\$23\* per child (between 5 and 11 years), Saturdays and Sundays

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

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

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## **ANNEX**

### **TRADITIONAL HAWKER FAVOURITES**

Immerse in a distinctly Penangites 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 Laksa**

The Penangite version of the laksa proffers 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 with the fragrant Dhal Curry or Chicken Curry and add with a scoop of the fragrant Sambal Chilli for a sweet and spicy taste.

#### **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.

### **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 or Dry**

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.

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## **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. Gourmands can look forward to a tempting array of dining selections in **White Rose Café** which presents an ambrosial spread of Western, Asian cuisine as well as perennial Penang specialties from its popular 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](http://www.yorkhotel.com.sg).

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### **For media enquiries, please contact:**

Joyce Yao  
Marketing Communications Manager  
York Hotel Singapore  
Tel: (65) 6830 1200  
Email: [joyce.yao@yorkhotel.com.sg](mailto:joyce.yao@yorkhotel.com.sg)

Shawn Chen  
Marketing Communications Executive  
York Hotel Singapore  
Tel: (65) 6830 1192  
Email: [shawn.chen@yorkhotel.com.sg](mailto:shawn.chen@yorkhotel.com.sg)