

YORK HOTEL

SINGAPORE

WHITE ROSE CAFÉ SPICES UP THE 'TREASURED FLAVOURS OF SINGAPORE' DAILY À LA CARTE BUFFET LUNCH WITH NEW SPECIALTIES



From right: White Rose Café's signature Fish Head Curry, Black Ink Sotong, Beef Rendang, Chap Chye

SINGAPORE, 20 September 2022 – Popularly known for our Penang Hawkers' Fare, epicureans looking to share good food over unhurried enjoyment and lingering conversations have more reasons to visit White Rose Café. The restaurant's signature **'Treasured Flavours of Singapore' daily À La Carte Buffet Lunch** offers a tempting selection of 26 dishes representing the various ethnic groups that are sure to whet one's appetite.

From 1 October 2022, the menu also spotlights newly added epicurean specials, showcasing simple yet tasty dishes amalgamating Singapore's heritage cuisine. Start the meal with **Deep-fried Tofu with Minced Pork** and the crunchy **Cucumber and Pineapple Pickles**, a side dish that is sure to be a hit with veggie lovers. Other unspeakably delicious home-style specialties include **Stir-fried Xiao Bai Cai with Garlic**, **Claypot Chicken with Garlic and Ginger**, **Sambal Sotong**, **Deep-fried Ngho Hiang with Pickles**, and **Stir-fried Sambal Prawns**.

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The à la carte buffet lunch, offered daily, comes with one of the restaurant's popular **Fish Head Curry**. Prepared according to a well-guarded recipe from the then-famous Soon Heng Restaurant back in the 1970s, a mixture of Indian, Chinese and Malay influences. Fresh Red Snapper fish head is first steamed and then left to simmer together with an assam, or tamarind-based curry sauce. Cooked with other ingredients such as tomatoes, ladies' fingers, sliced onions, and fresh chillies, every bite is a guaranteed burst of flavour.

Taking pleasure to the next level is the new **Deep-fried Smoked Fried Fish Fillet**, a special dish curated by our Sous Chef, Liang. The tender fish is infused in a marination sauce of Chinese black vinegar, cinnamon sticks, star anise, soy sauce, ginger, garlic, and rice wine overnight before deep-fried until golden brown. Enjoy the crispiness of the fish fillet complemented with a perfectly balanced sweet, tangy, rich, savoury taste that will send you into a satisfying food coma.

Complete the dining experience on a sweet note with specially-made local flavoured desserts featuring **Chendol, Ice Kachang, Cheng Tng, Chin Chow with Palm Seeds**, and the newly added **Sago Gula Melaka**, a delightful bowl of chewy pearl sagos drenched in sweet gula melaka (palm sugar), and fragrant coconut milk.

White Rose Café's '**Treasured Flavours of Singapore**' is available daily as à la carte buffet lunch from 12 p.m. to 2.30 p.m. At **S\$36* per adult** and **S\$18* per child aged between 5 and 11 (minimum two adults)**. Served with warm fragrant white rice, enjoy a serving of the restaurant's signature Fish Head Curry (half portion for 2 to 3 persons, whole for 4 to 7 persons).

Blackout Period:

The à la carte buffet lunch is not available during Penang Hawkers' Fare, eve of Chinese New Year, Mother's Day, and National Day.

For enquiries, please call **White Rose Café at (65) 6737 0511**. To book a table, visit <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing>.

*Prices are subject to 10% service charge and prevailing Good & Services Tax (GST). Terms and conditions apply.

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HIGHLY RECOMMENDED 'TREASURED FLAVOURS OF SINGAPORE' SIGNATURE DISHES

Wok-fried Bean Sprouts with Salted Fish

Dried salted dish stir-fried with bean sprouts, garlic, and spring onions.

Sambal Kang Kong

A must-order dish at Zi Char restaurants, the kangkong (water spinach) is a leafy green vegetable wok-fried with a blend of sambal, dried shrimps, red chilli padi over extremely high heat for a deliciously spicy and fragrant taste.

Chap Chye (Braised Mixed Vegetables)

Mixed vegetables of cabbage, black fungus, bean curd stick, and Shiitake mushrooms braised in a flavourful gravy and fermented bean paste.

Stir-fried Long Beans with Dried Shrimp

This one plate garlicky and mildly spicy long bean dish is stir-fried at high heat with dried shrimps, garlic and, shrimp paste. Savour the tender-crisp texture and the beans' freshness with warm rice and other specialties from the menu.

Chicken Masala

Inspired by the traditional Indian classic, our chefs have created a homemade masala spice blend of cinnamon, cardamom, cloves, fennel seeds, and other spices. The combination is then fried together with chicken until every piece is fully-infused with the aroma and flavour of spices.

Black Ink Sotong

Another signature at White Rose Café, this dish is highly recommended for seafood lovers. Whole squids are quickly poached and then immersed in fresh squid ink together with onion, garlic, and fresh green and red chillies. Enjoy the piquant flavour of the tender squid in smoky black sauce with a fiery kick.

Beef Rendang

Undeniably delicious, satisfy your taste bud with the flavourful Beef Rendang, a dry curry beef dish that is aromatic and consists of a coconut-rich, spiced and thick gravy.

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TREASURED FLAVOURS OF SINGAPORE DAILY À LA CARTE BUFFET LUNCH MENU

12P.M. to 2.30P.M., Daily
S\$36* Per Adult (min. 2 adults)
S\$18* Per Child (between 5 and 12 years of age)

À LA CARTE BUFFET STYLE

Black Ink Sotong (Squid)	Beef Rendang
Chicken Masala	Cucumber and Pineapple Pickles
Curry Chicken	Claypot Chicken with Garlic and Ginger
Wok-fried Bean Sprouts with Salted Fish	Sambal Kang Kong
Chap Chye	Stir-fried Long Beans with Dried Shrimp
Sambal Sotong	Stir-fried Sambal Prawn
Deep-fried Smoked Fish Fillet	Deep-fried Tofu with Minced Pork
Deep-fried Ngoh Hiang with Pickles	Stir-fried Xiao Bai Cai with Garlic
Chye Poh Omelette	Sago Gula Melaka
Silver Fish Omelette	Chendol
Papadum	Cheng Tng
Achar	Ice Kachang
	Chin Chow with Palm Seeds

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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 Annexed 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, savour masterfully executed gourmet specialities brimmed with distinctive local and international flavours as well as perennial Penang specialties from its popular Penang Hawkers' Fare. Gourmands can also look forward to relish in familiar favourites from the **'Treasured Flavors of Singapore' daily a la carte buffet lunch menu** which offers a treasure trove of delectable Singaporean classics as well as the restaurant's highly popular Fish Head Curry. Unwind in the comfort and spaciousness of our Coffee Bar, a perfect oasis to enjoy a fresh brew and our signature chicken pie and curry puff.

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

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

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