

Among the highlights are hallmark dishes of Jason Nyonya House honed over years of cooking. **Gulai Tumis Ikan Pari** features stingray simmered in a Peranakan-style spiced gravy, offering a pleasant tangy taste. The **Assam Prawn** is prepared with a special sweet-and-sour paste and pan-fried until fragrant, delivering a burst of flavour in every bite, while **Kari Kapitan** presents tender chicken cooked in an aromatic homemade curry paste. Completing the spread are **Nasi Ulam** and **Nasi Bunga Telang**, both of which pair beautifully with the dishes on the menu.

The menu will also feature comforting dishes such as **Jiu Hu Char**, **Otak-Otak**, **Kiam Chye Ark**, **Buah Keluak Kay**, **Khong Babi Assam**, **Tu Ka Chor**, **Tau Yu Bak**, and **Eng Chai Sambal Hae Bee**.

“York Hotel Singapore has played a meaningful role in bringing Penang’s food to diners in Singapore over the years, and it is a privilege to be part of this promotion,” says Jason Chan of Jason Nyonya House. *“This menu is deeply personal to my mother and me, and this collaboration gives us the opportunity to share our craft and create a memorable dining experience in a city with such vibrant culinary energy. We look forward to sharing these timeless flavours with guests in Singapore, especially Penangites who hold fond memories of Penang Peranakan cuisine.”*

About Jason Nyonya House

A family-run restaurant in Georgetown, Penang, Jason Nyonya House is built on a culinary legacy shaped by Madam Cheah’s home-style cooking. What began as recipes that left a lasting impression on her family eventually became the heart of the restaurant. Rooted in traditions carried through generations of women, these recipes were preserved not through written records, but through many years of practice, instinct, and a deep understanding of spice pastes and herbs.

Jason Nyonya House is also celebrated for its “home-style” recipes, prized for their depth of flavour and meticulous preparation. Having grown up immersed in these traditions, Jason and Madam Cheah continue to carry them forward with authenticity.

Today, Jason Nyonya House has steadily built its reputation through word of mouth and the continued support of loyal diners in Penang and overseas visitors, many of whom share their experiences on social media. This strong recognition from the community has translated into notable accolades, including the **Malaysia Best Award** by Malaysiabest.my and **Best Restaurant 2025** by Restaurant Guru Malaysia, alongside strong ratings on Google and TripAdvisor.

From Penang to Singapore: A Showcase of Home-style Peranakan Fare

For this collaboration, guests will be invited to experience a specially curated menu of traditional Peranakan specialties that have long graced Nyonya tables and continue to delight lovers of Peranakan cuisine, often served at meaningful family events and festive occasions.

This lunch and dinner menu is presented as an à la carte buffet, with each dish freshly prepared and served upon order, allowing guests to indulge in unlimited servings at a single menu price. Adult diners may enjoy the menu at S\$40* per person, while children aged 5 to 11 dine at S\$20* per child. The experience is complemented by a selection of refreshing beverages, including **Chilled Butterfly Pea Flower Tea, Chilled Bandung with Grass Jelly, Lemongrass Tea, Kopi 'O', and Teh Tarik.**

Please refer to Appendix A for the full menu.

A Penang Peranakan Culinary Showcase dining promotion is available from **18 to 28 June 2026.**

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

Price: S\$40* per adult, S\$20* per child between 5 and 11 years of age

For more information or to make a reservation, please visit <https://tinyurl.com/2dwujryw>

Note:

*Prices for dine-in à la carte buffet are subject to 10% service charge and 9% Goods and Services Tax (GST).

Editor's Note:

For high-resolution images, please download [HERE](#).

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APPENDIX A

A PENANG PERANAKAN CULINARY SHOWCASE À LA CARTE BUFFET MENU

18 to 28 June 2026

12 p.m. to 2.30 p.m. (lunch) and 6.30 p.m. to 10 p.m. (dinner)

S\$40* Per Adult | S\$20* Per Child (5 to 11 years of age)

Starter

Jiu Hu Char <i>Fried Jicama with Shredded Cuttlefish</i>	Traditional Nyonya appetiser served with green coral lettuce
Lor Bak <i>Seasoned Meat Roll</i>	Deep-fried seasoned minced meat encased in delicate bean curd skin
Otak-otak <i>Fish Custard Parcels</i>	Steamed fish custard infused with coconut milk, wrapped with banana leaf
Kuih Paiti <i>Top Hats</i>	Delicate crispy shells filled with a fragrant mixture of braised turnip, egg strips, carrots, and prawns

Soup

Kiam Chai Ark <i>Salted Vegetable Duck Soup</i>	Duck simmered in a broth of salted mustard vegetables, and pickled plums
Hu Ploh T'ng <i>Fish Maw Soup</i>	Fish maw with meatballs simmered in a pork stock with cabbage

Mains

Gulai Tumis Ikan Pari <i>Hot and Sour Stingray</i>	Stingray cooked in a tamarind-spiced gravy
Nyonya Acar Hu <i>Nyonya Pickled Fish</i>	Deep-fried fish served with turmeric vinegar sauce
Assam Prawn <i>Tamarind Prawn</i>	Prawns in a sweet tamarind sauce
Kari Kapitan <i>Kapitan Chicken Curry</i>	Chicken cooked with lemongrass, galangal, and a blend of spices
Buah Keluak Kay <i>Chicken Braised with Black Nuts</i>	Chicken braised in rich aromatic herbs and spices

Inche Kabin <i>Nyonya-style Fried Chicken</i>	Crispy spiced chicken
Khong Babi Assam <i>Pork with Tamarind Sauce</i>	Braised pork soft rib in tangy assam gravy
Heh Ya Kay <i>Cincalok Pork</i>	Stir-fried pork belly with fermented shrimp
Tu Ka Chor <i>Vinegar Pork Trotter</i>	Pork trotter simmered in a soy-based sauce with vinegar and egg
Tau Yu Bak <i>Soy Sauce Pork</i>	Stewed pork belly in dark soy sauce, garlic, spices, and egg

Vegetables / Egg

Kak Tow Char Sambal Hae Bee <i>Sambal Lady's Fingers</i>	Stir-fried lady's fingers with dried shrimp and spicy sambal chilli paste
Eng Chai Sambal Hae Bee <i>Sambal Kangkung</i>	Stir-fried water spinach with dried shrimp and spicy sambal chilli paste
Cincalok Egg <i>Fermented Shrimp Egg</i>	Golden-fried omelette with fermented shrimp
Telur Belanda <i>Sweet and Sour Egg</i>	Wok-fried egg served with red onion and tamarind gravy

Sides and Rice

Acar Awak <i>Spicy Mixed Vegetable Pickle</i>	Spicy, sweet, and sour pickled cucumbers, carrots, cabbage, and pineapple
Keropok Udang <i>Prawn Cracker</i>	Crunchy cracker to go with sambal belachan
Nasi Ulam <i>Traditional Herbed Rice</i>	Aromatic rice mixed with local herbs, toasted dried shrimps, and flaked salted fish
Nasi Bunga Telang <i>Butterfly Pea Flower Rice</i>	Rice cooked with butterfly pea flower extract

Classic Peranakan Desserts

Blue Pea Flower Sago	Sago pudding drizzled with palm sugar, and coconut milk
Bubur Cha-Cha	Sweet potatoes, taro, black-eye pea, tapioca jelly and sago in coconut milk, served hot
Pulut Hitam	Black glutinous rice topped with longan and drizzled with coconut milk
Ice Kachang	Shaved ice flavoured with rose syrup and evaporated milk topped with red beans, corn, palm seeds, and jelly
Nyonya Chendol	Shaved ice drenched in coconut milk, <i>gula melaka</i> (palm sugar) with red beans and green jelly
Tropical Fruit Skewer	Seasonal tropical fruits served on a skewer

Beverage

Chilled Butterfly Pea Flower Tea	Pandan infused syrup with butterfly pea flower tea served with lime juice
Chilled Bandung with Grass Jelly	Rose syrup with milk, topped with grass jelly
Lemongrass Tea	Homemade pandan and lemongrass tea with ginger, served hot
Kopi 'O'	Roasted coffee, served hot
Teh Tarik	Black tea with sweet condensed milk, served hot

Special Condiment

Sambal Belachan	Spicy chilli paste with fermented shrimp and lime
Cincalok Dip	Tangy sauce made with fermented shrimp, lime juice, shallots, and chilli
Homemade Chilli Sauce	Chilli sauce to complement Jiu Hu Char and Kuih Paiti

YORK HOTEL

SINGAPORE

About York Hotel Singapore

Nestled in the tranquil enclave of Mount Elizabeth and within walking distance of the retail and entertainment hub of Orchard Road, **York Hotel Singapore** is a 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.

Guests can enjoy multifarious facilities and amenities within the hotel. The hotel's 7 well-equipped, function rooms are able to accommodate up to 400 guests for meetings, milestone celebrations, and official events.

At **White Rose Café**, guests can savour a selection of local and international favourites such as Hainanese Chicken Rice, Nasi Goreng Istimewa, Nyonya Laksa and Fish Head Curry, alongside the hotel's long-standing Penang Hawkers' Fare, which takes place every March, September and December. For a more casual indulgence, the Coffee Bar, located adjacent to the restaurant, a cosy spot to unwind over drinks and delicious bakes.

York Hotel is also honoured to be the recipient of the 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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