

YORK HOTEL

SINGAPORE

WHITE ROSE CAFÉ REFRESHES ITS POPULAR 'TREASURED FLAVOURS OF SINGAPORE' DAILY À LA CARTE BUFFET LUNCH MENU WITH NEW HIGHLIGHTS



SINGAPORE, 2 January 2025 – York Hotel's White Rose Café is thrilled to present a refreshed edition of its **"Treasured Flavours of Singapore"** menu, showcasing an array of dishes inspired by the rich tapestry and diverse culinary heritage of Singapore's ethnic communities.

A standout of this menu is the iconic Fish Head Curry which has captivated many food lovers. Recently featured in the fifth season of Mediacorp Channel 8's infotainment program "Old Taste Detective", where the hosts explored the origins of this well-known dish, collaborating with several chefs to recreate its authentic flavours. Our Fish Head Curry, a signature dish passed down from the now-defunct Soon Heng Restaurant, was proudly presented by Chef Liang, a former chef from that legendary establishment and a York Hotel culinary team member. With its mouthwatering flavours, this delectable dish will enchant both longtime fans and new diners alike, making the refreshed menu an absolute must-try for all.

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Offering a tempting selection of 30 dishes, the menu highlights newly added dishes that amalgamate Singapore's heritage cuisine. From **Pineapple and Cucumber Pickle** to new and unspeakably delicious home-style specialties such as **Sambal Cuttlefish, Braised Pork Cartilage, Har Cheong Gai, Eggplant with Minced Pork in Claypot, Stir-fried Shanghai Green with Garlic, Lady's Finger with Cincalok Sauce,** and **Oyster Omelette.** For the full list of dishes from the a la carte lunch buffet, please refer to Appendix A.

The menu also includes one of the restaurant's famous **Fish Head Curry.** Prepared according to a well-guarded recipe from the then-famous Soon Heng Restaurant back in the 1970s, it is a mixture of Indian, Chinese and Malay influences. Angoli Fish Head is steamed and then left to simmer with an assam, or tamarind-based curry sauce. The fish head is cooked with other ingredients such as tomatoes, ladies' fingers, and fresh chillies, every bite is a guaranteed flavour.

For dessert, indulge in the local-flavoured desserts featuring **Chendol, Ice Kachang, Cheng Tng, Chin Chow with Palm Seeds,** and the irresistible **Sago Gula Melaka,** a delightful bowl of chewy pearl sago drenched in sweet gula melaka (palm sugar) and fragrant coconut milk.

White Rose Café's '**Treasured Flavours of Singapore' lunch buffet** is available daily, from 12 p.m. to 2.30 p.m. Enjoy a serving of the restaurant's signature Fish Head Curry, and free flow of white rice.

Pricing

Mondays to Fridays

S\$38* per adult (minimum two adults) | S\$23* per child aged between 5 and 11

Saturdays, Sundays, and Public Holidays

S\$42* per adult (minimum two adults) | S\$27* per child aged between 5 and 11

Blackout Period

The à la carte buffet lunch is not available during Penang Hawkers' Fare, eve of Lunar New Year, 1st to 3rd day of the Lunar New Year, and Mother's Day.

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.

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 shrimp, and 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.

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 slow-braised 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 stir-fried and then immersed in fresh squid ink with onion, garlic, 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.

Deep-fried Smoked Fish Fillet

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

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fish fillet complemented with a perfectly balanced sweet, tangy, rich, savoury taste that will send you into a satisfying food coma.

Silver Fish Omelette

Also known as White Bait with Egg, the star of the dish is the tiny silvery fish, gently mixed with beaten egg and stir-fried until the edges are crispy. This simple yet tasty dish pairs well with rice or porridge and is a highly popular item from the Treasured Flavours of Singapore buffet lunch menu.

Ice Kachang

A popular item on the White Rose Café à la carte menu, this refreshing treat is made with shaved ice topped with red bean, corn, palm seed, and evaporated milk. The combination of flavours and makes ice kachang a delightful and satisfying dessert on a hot day.

Sago Gula Melaka

Be sure to include our delicious Sago Gula Melaka to your order. This delightful bowl of creamy pearl sagoes drenched in sweet gula melaka (palm sugar) and fragrant coconut milk. The perfect blend of flavours will leave one craving for more!

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APPENDIX A

“TREASURED FLAVOURS OF SINGAPORE” DAILY À LA CARTE BUFFET LUNCH MENU

PRICING

MONDAYS TO FRIDAYS

S\$38* per adult (minimum two adults) | S\$23* per child aged between 5 and 11

SATURDAYS, SUNDAYS AND PUBLIC HOLIDAYS

S\$42* per adult (minimum two adults) | S\$27* per child aged between 5 and 11

MENU

CHEF'S SIGNATURE

Fish Head Curry - **Must-try!**

Black Ink Sotong - **Must-try!**

Sambal Cuttlefish

Stir-fried Sambal Prawn

Deep-fried Smoked Fish Fillet

POULTRY AND MEAT

Beef Rendang

Curry Chicken

Chicken Masala - **Must-try!**

Deep-fried Ngoh Hiang with Pickles

Braised Pork Cartilage

Har Cheong Gai

Eggplant with Minced Pork in Claypot **Must-try!**

EGG

Oyster Omelette

Chai Poh Omelette

Silver Fish Omelette - **Must-try!**

SIDE DISHES

Papadum

Nyonya Achar

Pineapple and Cucumber Pickles

Steamed Rice

DESSERT

Chendol

Cheng Tng (choice of hot or cold)

Ice Kachang - **Must-try!**

Chin Chow with Palm Seed

Sago Gula Melaka - **Must-try!**

VEGETABLE AND BEAN CURD

Stir-fried Shanghai Green with Garlic

Wok-fried Bean Sprouts with Salted Fish

Sambal Kang Kong - **Must-try!**

Chap Chye - **Must-try!**

Lady's Finger with Cincalok Sauce

Deep-fried Bean Curd with Preserved Turnip, Garlic and Spring Onion

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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, indulge in gourmet specialities infused with distinctive local and Asian flavours, including the perennial Penang specialities from the popular Penang Hawkers' Fare. Gourmands can also look forward to relishing familiar Singaporean favourites from the **'Treasured Flavors of Singapore' a la carte buffet lunch menu**, offering a treasure trove of delectable classics, as well as the restaurant's signature Fish Head Curry. Unwind at our Coffee Bar, the perfect oasis to enjoy a fresh brew along with our signature chicken pie and curry puff.

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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