

**WHITE ROSE CAFÉ HOSTS THE HIGHLY ANTICIPATED  
PENANG HAWKERS' FARE FROM 10 TO 26 MARCH 2023**



*Savour a tantalising spread of Penang street food prepared by the hawkers from Penang!*

**Singapore, 14 February 2023** – From **10 March to 26 March 2023**, the familiar hawkers of York Hotel Singapore's highly popular Penang Hawkers' Fare return to present a plethora of street dishes, from **Char Kway Teow, Penang Laksa** to **Ban Chang Kueh** and more, all prepared à la minute by the hawkers flown in from Penang, offering diners the most authentic hawker experience.

Be it a leisurely indulgence or simply enjoying a good meal with close friends, White Rose Café is the dining destination for unbeatable Penang street food. Watch the hawkers fire up while delighting in an epicurean feast of lip-smacking dishes.

Returning this edition is **Cucur Udang Penang**, a bite-size fritter stuffed with bean sprouts and shrimps, and deep-fried to crispy perfection. Crunchy on the outside and pillowy soft on the inside, this dish is served with fried bean curd, cucumber, and boiled potatoes. Dip with chilli sauce, every bite is simply addictive. Other 'must-haves' include the aromatic and crispy **Ban Chang Kueh, Penang Rojak, Penang Prawn Mee, Nasi Lemak with Kapitan Chicken**, and **Roti Canai**.

Cap off the meal with classic sweet treats - **Ice Kachang** and **Chendol**. As part of the buffet, diners will also enjoy an unlimited flow of coffee, tea, **Teh Tarik, Calamansi**, and **Bandung** drink.

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## SINGAPORE

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

By dining with us during the Penang Hawkers' Fare, diners stand to win attractive dining or accommodation vouchers 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 **10 March to 26 March, 2023** for lunch and dinner.

**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 aged between 5 and 11 years of age (Mondays to Thursdays)  
S\$42\* per adult, S\$27\* per child aged between 5 and 11 years of age (Fridays to 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/en/york-hotel-white-rose-cafe/reserve/landing>.

\*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.

**Cucur Udang Penang**

Another popular street food in Penang and a favourite snack amongst the locals. Filled with bean sprouts making it plump when mixed with the batter, shrimps are placed on top of the mixed batter and deep-fried to crispy perfection. Crunchy on the outside and pillowy soft on the inside, this dish is served with fried bean curd, cucumber, boiled potato, and a special sweet, spicy chilli sauce.

**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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## SINGAPORE

### **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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