

**York Hotel Singapore Ushers in the Holiday Season with Timeless Christmas Favourites and Penang Peranakan-Inspired Flavours**

A festive takeaway collection brings together classic festive goodies and celebratory centrepieces, with selected creations reimagined through Penang Peranakan influences.



York Hotel Singapore's indulgent selection of mouth-watering takeaway options crafted for the festive season.

**SINGAPORE, 12 OCTOBER 2026** – This holiday season, York Hotel Singapore puts a fresh spin on Christmas traditions with a curated takeaway collection of festive classics, generous sharing dishes, sweet treats and the hotel's signature pies and puffs. Available from **1 December 2026 to 1 January 2027**, the takeaway menu offers effortless celebrations at home or at the office.

The 2026 festive collection also marks 40 years since York Hotel Singapore introduced its inaugural Penang Hawkers' Fare in 1986. Building on the hotel's longstanding culinary ties with Penang, selected festive creations this year incorporate Penang Peranakan-inspired flavours, adding a distinctive regional touch to the traditional Christmas spread. ***Please refer to the Appendix for the full menu.***

Highlights of this year's festive takeaway collection are:

**Special Festive Bundles Curated for Gifting and Joyous Reunions**

At the heart of this year's menu is the new **Penang Peranakan Feast Bundle (S\$188 net, serves 4 to 5 persons)**, created for guests looking to bring regional flavours to the table. The **Black Vinegar-glazed St. Louis**

**Pork Ribs** bring together the tangy richness of a dark vinegar glaze with the refreshing contrast of Nyonya achar. Also featured in the bundle are ten pieces of **Nyonya Spiced Mid-Joint Wings** that are seasoned with spices and served with a chilli dip. The bundle also includes **Deep-fried Prawn and Pork Roll**, a contemporary interpretation of Nyonya *lor bak*, accompanied by a sweet sauce.

Inspired by the Peranakan favourite *jiu hu char*, the **Braised Jicama with Pork Belly, Dried Shrimp and Assorted Vegetables** offers rich umami notes and comes with coral lettuce for wrapping. **Butterfly Pea Rice**, finished with almond flakes and dried fruits, adds colour and texture to the spread, alongside crisp **Prawn Crackers**.

Guests looking to put a traditional spread on the table with minimal planning can opt for the **York Hotel Celebratory Gourmet Bundle (S\$228 net, serves 4 to 5 persons)** featuring a delightful combination of holiday favourites: Oven-roasted Chicken with Lemon and Rosemary, Assorted Grilled Bratwurst, Roasted Butternut Pumpkin and Cardamom Soup, Assorted Herb-roasted Potatoes, and Festive Vegetable Medley with Glazed Chestnuts.

#### **Timeless and Bold Festive Flavours for Every Table**

One of this year's bolder creations from York Hotel's culinary team is the new **Baked Beef Rendang and Cheese Prata Lasagna (S\$88 net, 2 kg)**, which brings familiar local flavours in an unconventional festive bake. Layers of flaky *prata* are paired with spiced beef rendang and cheese, complemented by refreshing cucumber *raita* for a satisfying indulgence.

The **Black Vinegar-glazed St. Louis Pork Ribs (S\$98 net, 1 kg)** bring a comforting twist to the festive table. The succulent pork is coated in a dark, glossy glaze, while the mellow tang of black vinegar is balanced by the refreshing contrast of Nyonya achar.

A versatile addition to the festive spread, the new **Nyonya Spiced Mid-Joint Wings (S\$35 net, 20 pieces)** are seasoned with Nyonya spices and served with chilli dip. The wings make an appetising pre-dinner bite or a flavourful accompaniment to a larger festive feast.

No Christmas celebration is complete without a show-stopping roast at the centre of the table, and York Hotel's traditional favourites remain an enduring part of the season. The **Maple and Honey-glazed Boneless Gammon Ham (S\$218 net, 3 kg)** combines the sweet-savoury appeal of glazed ham with a pineapple sauce, while kaffir lime adds a bright citrus note that complements the smoky, savoury gammon.

Unwrap the flavours of the season with the tender **Roast Turkey with Truffle and Chestnut Stuffing (S\$238 net, 6 kg)**, paired with Assorted Herb-roasted Potatoes, Festive Vegetable Medley with Glazed Chestnuts, Bordelaise Sauce and Lingonberry Sauce.

# YORK HOTEL

## SINGAPORE

The **Oven-roasted Chicken with Lemon and Rosemary (S\$88 net, 2 kg)** is a comforting choice for smaller gatherings. Fresh lemon and rosemary add an aromatic lift to the tender roast, while the morel sauce brings an earthy finish.

Another returning favourite from last year's festive takeaway collection is the **Assorted Grilled Bratwurst (S\$58 net, serves 4 to 5 persons)**. This platter features spiral-shaped Thuringer pork sausage, alongside chicken, pork and veal sausages, served with Dijon mustard, pickled onion and herb focaccia. This hearty sharing platter is well suited for family meals, festive gatherings and office get-togethers.

### **Festive Sweets with Penang Peranakan Touches**

The new **Chendol Portuguese Egg Tart Set (S\$18 net for four pieces)** draws on the familiar flavours of Chendol, a well-loved dessert. Also new is the **Festive Bubur Cha Cha Trifle (S\$58 net, serves 4 to 5 persons)**, a festive take on the traditional dessert. Layered with sweet potato sponge, butterfly pea sago pudding and coconut mousse, the trifle brings together the familiar flavours of coconut, sweet potato and sago in a dessert made for sharing.

### **York Hotel's Festive Treats Edition 2026**

York Hotel Singapore's festive takeaway is open for pre-order from **1 December 2026 to 1 January 2027**. Orders are available for self-collection at White Rose Café from 11 am to 8 pm, daily. Orders must be placed at least three working days in advance.

### **Delivery Service**

Enjoy complimentary delivery to one location and receive two bottles of Santa Helena Merlot with a minimum net spend of S\$500 in a single receipt. For orders below S\$500 net, delivery to one location is available at S\$30 net between 1 December 2026 and 1 January 2027. Deliveries are available Monday to Friday, from 10.30 am to 12.30 pm and 2.30 pm to 5.30 pm, subject to slot availability.

**An additional delivery surcharge of S\$5 net applies to deliveries on 24 and 25 December 2026, and 1 January 2027.**

For more information on York Hotel's festive takeaway or to place an order, please visit [www.yorkhotel.com.sg/offers/christmas-takeaway-whiterosecafe](http://www.yorkhotel.com.sg/offers/christmas-takeaway-whiterosecafe) or book directly via our booking page or call White Rose Café at **(65) 6737 0511**.

**CREDIT CARD PROMOTION**

**Citibank, DBS/POSB and UOB cardmembers** enjoy the following offers:

- **Early bird special (10 November to 8 December 2026):** Receive a bottle of Santa Helena Merlot or Chardonnay with a minimum net spend of S\$250 in a single receipt, with full payment **received by 8 December 2026**
- **15% off:** Enjoy 15% off York Hotel's festive takeaway treats for orders collected from 9 to 23 December and 26 to 31 December 2026.
- **10% off:** Enjoy 10% off York Hotel's festive takeaway treats for orders collected on 24 and 25 December 2026, and 1 January 2027

Pre-orders open from 10 November 2026, with collection available from 1 December 2026 to 1 January 2027. Promotions are not valid in conjunction with other offers, discounts or privileges.

**Editor's Note:**

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

###

## APPENDIX

| Festive Treats                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      | Serving Size          | Net Price |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------|-----------|
| <b>York Hotel Celebratory Gourmet Bundle</b> <ul style="list-style-type: none"> <li><b>Oven-roasted Chicken with Lemon and Rosemary</b><br/>with Morel Sauce</li> <li><b>Assorted Grilled Bratwurst</b><br/>with Herb Focaccia</li> <li><b>Roasted Butternut Pumpkin and Cardamom Soup</b><br/>with Mini Onion Rolls</li> <li><b>Assorted Herb-roasted Potatoes</b></li> <li><b>Festive Vegetable Medley with Glazed Chestnuts</b></li> </ul>                                                                                                       | Serves 4 to 5 persons | S\$228    |
| <b>Penang Peranakan Feast Bundle (New!)</b> <ul style="list-style-type: none"> <li><b>Black Vinegar-glazed St. Louis Pork Ribs</b><br/>with Nyonya Achar</li> <li><b>Nyonya Spiced Mid-Joint Wings / 10 pieces</b><br/>with Chilli Dip</li> <li><b>Deep-fried Prawn and Pork Roll / 10 pieces</b><br/>with Sweet Sauce</li> <li><b>Braised Jicama with Pork Belly, Dried Shrimp and Assorted Vegetables with Coral Lettuce</b></li> <li><b>Butterfly Pea Rice</b><br/>with Almond Flakes and Dried Fruits</li> <li><b>Prawn Crackers</b></li> </ul> | Serves 4 to 5 persons | S\$188    |
| <b>Roast Turkey with Truffle and Chestnut Stuffing</b><br>with Assorted Herb-roasted Potatoes, Festive Vegetable Medley<br>with Glazed Chestnuts, Bordelaise Sauce and Lingonberry Sauce                                                                                                                                                                                                                                                                                                                                                            | 6 kg                  | S\$238*   |
| <b>Maple and Honey-glazed Boneless Gammon Ham</b><br>with Kaffir Lime Pineapple Sauce                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 3 kg                  | S\$218*   |
| <b>Black Vinegar-glazed St. Louis Pork Ribs (New!)</b><br>with Nyonya Achar                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 1 kg                  | S\$98*    |
| <b>Baked Beef Rendang and Cheese Prata Lasagna (New!)</b><br>with Cucumber Raita                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 2 kg                  | S\$88*    |
| <b>Oven-roasted Chicken</b><br>with Lemon, Rosemary, Morel Sauce                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 2 kg                  | S\$88*    |
| <b>Assorted Grilled Bratwurst</b><br>with Herb Focaccia, Thuringer Pork Sausage (spiral-shaped), Chicken,<br>Pork, Veal, Dijon Mustard, Pickled Onion                                                                                                                                                                                                                                                                                                                                                                                               | Serves 4 to 5 persons | S\$58     |
| <b>Festive Bubur Cha Cha Trifle (New!)</b><br>Sweet Potato Sponge, Butterfly Pea Sago Pudding and Coconut Mousse                                                                                                                                                                                                                                                                                                                                                                                                                                    | Serves 4 to 5 persons | S\$58     |

# YORK HOTEL

## SINGAPORE

| Festive Treats                                                                                                                                                                                                                                         | Serving Size                                               | Net Price                                  |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------|--------------------------------------------|
| <b>Nyonya Spiced Mid-Joint Wings (New!)</b><br>with Chilli Dip                                                                                                                                                                                         | 20 pieces                                                  | S\$35                                      |
| <b>Deep-fried Prawn and Pork Roll (New!)</b><br>with Sweet Sauce                                                                                                                                                                                       | 20 pieces                                                  | S\$35                                      |
| <b>Roasted Butternut Pumpkin and Cardamom Soup (New!)</b><br>with Mini Onion Rolls                                                                                                                                                                     | Serves 4 to 5<br>persons                                   | S\$35                                      |
| <b>Assorted Herb-roasted Potatoes</b>                                                                                                                                                                                                                  | Serves 4 to 5<br>persons                                   | S\$35                                      |
| <b>Festive Vegetable Medley with Glazed Chestnuts</b>                                                                                                                                                                                                  | Serves 4 to 5<br>persons                                   | S\$35                                      |
| <b>York Hotel's Signature Pies</b> <ul style="list-style-type: none"> <li>• Slipper Lobster Pie</li> <li>• Family Size Chicken Pie</li> <li>• Box of Regular Chicken Pies</li> <li>• Box of Mini Chicken Pies</li> <li>• Box of Curry Puffs</li> </ul> | 8" / 24cm<br>8" / 24cm<br>4 pieces<br>4 pieces<br>4 pieces | S\$208<br>S\$88<br>S\$40<br>S\$24<br>S\$24 |
| <b>York Hotel's Limited-Edition Festive Portuguese Egg Tarts</b> <ul style="list-style-type: none"> <li>• Chendol Portuguese Egg Tart Set (New!)</li> <li>• Rum and Raisin Egg Tart Set (Back by popular demand)</li> </ul>                            | 4 pieces<br>4 pieces                                       | S\$18<br>S\$18                             |
| <b>Santa Helena Merlot Wine / Chardonnay Wine</b>                                                                                                                                                                                                      | 1 bottle                                                   | S\$65                                      |

\*Prices marked with an asterisk are based on weight before cooking. All prices are inclusive of prevailing Goods and Services Tax (GST).

# YORK HOTEL

---

## SINGAPORE

### About York Hotel Singapore

Nestled in the quiet enclave of Mount Elizabeth and within walking distance of Orchard Road, **York Hotel Singapore** is a 4-star hotel with 407 well-appointed rooms across its Tower and Annexe Blocks. The Tower Block comprises 64 non-smoking rooms, while the Annexe Block offers 343 rooms. Guests can also enjoy a range of dining, leisure and event facilities within the hotel.

The hotel features seven function rooms accommodating up to 320 guests, suitable for meetings, milestone celebrations, and social gatherings.

At White Rose Café, guests can enjoy a selection of local and international favourites, alongside Penang specialties featured during the hotel's established **Penang Hawkers' Fare**. The restaurant is also home to **Treasured Flavours of Singapore**, its daily à la carte lunch buffet featuring familiar Singaporean dishes, including its signature Fish Head Curry. For a more casual setting, the Coffee Bar adjacent to White Rose Café offers a cosy space for beverages and light bites, including its signature chicken pie, curry puff and savoury tarts.

York Hotel has also received the Building and Construction Authority (BCA) Green Mark Gold Award and the Hotel Security Excellence Award.

For more information or to plan an event at York Hotel Singapore, please visit [www.yorkhotel.com.sg](http://www.yorkhotel.com.sg).

Follow us on:

**Facebook** - [www.facebook.com/york-hotel-singapore](http://www.facebook.com/york-hotel-singapore)

**Instagram** - [www.instagram.com/yorkhotelsg](http://www.instagram.com/yorkhotelsg)

**LinkedIn** - <https://www.linkedin.com/company/york-hotel-singapore/>

### For media enquiries, please contact:

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

Chloe Ong  
Marketing Communications Executive  
York Hotel Singapore  
Tel: (65) 6830 1192  
Email: [chloe.ong@yorkhotel.com.sg](mailto:chloe.ong@yorkhotel.com.sg)