York Hotel Singapore's Penang Hawkers' Fare Returns This December to Conclude its 40th Anniversary Celebrations

The December edition will feature 14 Penang hawker favourites, the return of the familiar hawkers, a special one-day dining offer on 21 December 2026 and 40% off anniversary collectibles throughout the promotion.



SINGAPORE, 6 NOVEMBER 2026 – Four decades after introducing Penang Hawkers' Fare in 1986, York Hotel Singapore will bring the fare's 40th anniversary celebrations to a close with a year-end edition at White Rose Café from 18 December 2026 to 3 January 2027. Returning guest hawkers from Penang will prepare 14 well-loved hawker favourites, bringing authentic Penang flavours to festive celebrations and year-end gatherings.

Fourteen Dishes That Celebrate Classic Penang Flavours







Held three times a year, in March, September and December, the enduring appeal of the Penang Hawkers' Fare lies not only in the familiar hawkers from Penang, but also in the time-honoured recipes they have faithfully preserved over the past four decades.

Much of the fare's character also comes from the hawkers themselves. At the **Char Kway Teow** station, the hawker affectionately known as "The Dancing Lady" is remembered for her rhythmic movements as she works the wok over high heat. The resulting smoky *wok hei* has long made her Char Kway Teow a favourite among regular diners.

At the **Roti Canai** station, the preparation is just as much a part of the experience. Guests can watch the hawker stretch and toss the dough into the air, spinning it into a thin sheet before folding it into layers. The dough is then cooked on a ghee-coated hotplate until golden and crisp, producing crispy Roti Canai with a flaky texture and buttery aroma.

Other mouth-watering dishes from the menu include **Penang Laksa** with its tangy tamarind-based broth, **Nasi Lemak** served with Nyonya-style Inche Kabin fried chicken, **Kway Teow Soup**, crispy **Oyster Omelette** and **Penang Rojak** coated in a rich prawn-paste dressing. Traditional desserts include **See Guo Tng, Ice Kachang** and **Chendol** complete the Penang street-food experience.

The menu will also include unlimited servings of coffee, tea, and selected beverages. Enhance the meal with a bottle of Tiger Beer at S$12* per bottle (usual price S$15* each).

A Special Anniversary Treat On 21 December 2026

To thank diners for their continued support over the past four decades, York Hotel Singapore will offer special anniversary dining rates for one day only on 21 December 2026*. **Online reservations via** https://shorturl.at/JjEhP **will open at 12 p.m. on 7 December 2026, with seating subject to availability.** Each dining session is limited to 90 minutes.

Dining sessions: 11.30 a.m. to 1 p.m. | 1 p.m. to 2.30 p.m. (Lunch)
6.30 p.m. to 8 p.m. | 8.15 p.m. to 10 p.m. (Dinner)

40% Off Penang Hawkers' Fare 40th Anniversary Limited-Edition Collectibles

To commemorate the fare's 40th anniversary, guests can enjoy 40% off all limited-edition anniversary collectibles throughout the promotion, from 18 December 2026 to 3 January 2027.

The collection features the Penang Hawkers' Fare T-shirt, anniversary teddy bear, Chendol plushie bag charm and foldable tote bag illustrated with the familiar Char Kway Teow hawker. All items are available while stocks last at White Rose Café, located on the lobby level of York Hotel Singapore.



1) Penang Hawkers' Fare T-shirt | S$12 net (Usual Price: S$20 net)

Featuring the much-loved Ban Chang Kueh on the front, the T-shirt pays tribute to one of Penang's iconic street snacks.

On the back, an illustration of the Char Kway Teow stall features the familiar hawker, affectionately known as "The Dancing Lady" for her rhythmic movements at the wok. The artwork captures her distinctive cooking style as she expertly tosses Char Kway Teow over roaring heat, a craft honed through years of experience.

2) Anniversary Teddy Bear | S$10.80 net (Usual Price: S$18 net)

York Hotel Singapore's friendly ambassador is dressed in a limited-edition dark navy knit top featuring the official Penang Hawkers' Fare 40th anniversary emblem.

A charming keepsake, the bear is created to celebrate the longstanding promotion and the warm hospitality that guests have come to associate with the hotel.

3) Chendol Plushie Bag Charm | S$9.60 net (Usual Price: S$16 net)

Inspired by Penang's beloved Chendol dessert, the plushie bag charm captures the delightful detailing of the colourful shaved-ice treat. Designed to add a cheerful accent to handbags and totes.

4) Tote Bag | S$10.80 net (Usual Price: S$18 net)

Designed for everyday use, the foldable tote bag features an illustration of the familiar Char Kway Teow hawker and her stall. Easy to store and carry, it makes a practical companion for daily errands and travel. Pair it with the Chendol plushie bag charm for a playful touch.

YORK HOTEL'S PENANG HAWKERS' FARE - DECEMBER EDITION

The **Penang Hawkers' Fare** is available from **18 December 2026 to 3 January 2027** for lunch and dinner.

Time: 12 noon to 2.30 p.m. (Lunch)
6.30 p.m. to 10 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, Saturdays, Sundays, and Public Holidays)

Terms and Conditions:

*All prices are subject to a 10% service charge and 9% Goods and Services Tax (GST), **except for the special dining rates on 21 December 2026, which are net and available by advance reservation only.** Walk-ins will not be accepted on 21 December 2026.

For enquiries, please visit **www.yorkhotel.com.sg/offers/penang-hawkers-fare** or book directly via our booking page at https://shorturl.at/JjEhP

Editor's Note:
For high-resolution images, please download HERE.

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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 through years of experience, with some handed down from one generation to the next, each with a reputation to boast.

Cuttlefish Kang Kong

Matched with a sweet, slightly spicy sauce, this unassuming yet moreish plateful of crunchy cuttlefish and water convolvulus is a quintessential well-loved street food. True to its Penang roots a final drizzle of quality *hae-ko* (prawn paste), tops this simple dish.

Penang Rojak

The key to Penang Rojak is the rojak sauce, which uses good-quality *hae-ko* (prawn paste), and each hawker has their proprietary recipe. This salad usually includes diced cucumber, refreshing green mango and pineapple.

Nasi Lemak with Inche Kabin

This fragrant *nasi lemak (*rice cooked in coconut milk) is paired with crispy Nyonya-style deep-fried chicken. The *Inche Kabin* (deep-fried chicken) is marinated in a blend of coconut milk, shallots, and turmeric powder, resulting in a savoury flavour with added crunch. Enjoy with the sliced cucumber, special *sambal* chilli, and crispy *ikan bilis*.

Penang Laksa

The *Penangite* version of *laksa* offers an appetising bowl of thick rice noodles, steeped in a tangy tamarind-based fish broth. Pineapple, cucumber, *bunga kantan* (torch ginger), which give 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 the local version in its use of thinner '*kway teow*' rice noodles and less sweet dark soy sauce.

Roti Canai

An Indian-influenced, crisp, buttery flatbread pan-fried to perfection; this popular snack can be enjoyed as a meal in itself at any time of the day. The crispy, fluffy texture of the flatbread is best enjoyed when shredded

into bite-sized pieces and fully drenched in the fragrant *dhal* curry or chicken curry. Add a scoop of the fragrant *sambal* chilli for a sweet and spicy taste.

Pasembur

In other regions of Malaysia and Singapore, this dish is sometimes referred to as 'Indian Rojak', 'Mamak Rojak', or just 'Rojak'. The *Pasembur* is made with shredded cucumber, potatoes, boiled egg, bean sprouts, deep-fried fritters tossed with thick sweet and spicy peanut sauce in 'rojak' style. A filling and satisfying dish, this can be enjoyed at any time of the day!

Kway Teow Soup / Dry Kway Teow

A comforting dish, the smooth-textured *kway teow* (flat rice noodle) is served in a bowl 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 foods 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* is made in customised small round pans that result in wonderfully crisp edges and a chewy soft interior.

See Guo Tng

This traditional Chinese-style sweet soup is commonly found at street food stalls in Penang. Renowned for its cooling benefits, it is a refreshing thirst quencher in humid weather. A comforting dessert or a palate cleanser after a hearty meal, this sweet broth is filled with longan, sweet potato, ginkgo nuts, red beans, and sago.

Ice Kachang

The towering bowl comprises finely shaved ice, topped with *attap chee* (palm seed), red beans, and 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 comes together to create the distinguished flavour of *chendol.* Served with a generous helping of red beans and green jelly noodles.

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.

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