

YORK HOTEL SINGAPORE CELEBRATES THE 40TH MILESTONE OF ITS ICONIC PENANG HAWKERS' FARE, BRINGING THE BEST OF PENANG STREET FOOD TO SINGAPORE DINERS



Savour a tantalising spread of Penang hawker classics prepared by the familiar hawkers from Penang.

SINGAPORE, 26 February 2026 – Marking 40 years of bringing authentic Penang hawker favourites to generations of diners in Singapore, York Hotel's most storied dining promotion reaches a historic milestone in 2026. To celebrate the four decades of its iconic Penang Hawkers' Fare, the hotel is kicking off the March edition from **13 to 29 March 2026** at White Rose Café. Beyond the popular à la carte buffet spread, this edition also includes an instant "Twist-and-Turn" draw.

First introduced in 1986, the Penang Hawkers' Fare has since grown into one of the hotel's most enduring dining legacies, earning a loyal following and establishing itself as the highly anticipated tri-annual promotion, held every March, September, and December.

"Reaching 40 years is a testament to the unwavering support of our Penang hawkers, as well as the many guests across generations who have dined with us over the years. This milestone also reaffirms our commitment to offering Penang foodies a cosy, one-stop destination at White Rose Café, where guests can enjoy their favourite Penang street food," said Ms Jessie Tan, General Manager of York Hotel Singapore.

40 YEARS JOURNEY: MEMORIES BEYOND FLAVOURS

Beyond the food, the 40th anniversary also spotlights the people who have journeyed alongside the Penang Hawkers' Fare over the decades. From our passionate hawkers from Penang, long-serving team members, to loyal patrons who return for each promotion, their continued support has made the Penang Hawkers' Fare one of the most unique and successful dining promotions in Singapore.

PENANG HAWKER: MR LEE ENG HUAT, ICE KACHANG & CHENDOL STALL HOLDER

A third-generation custodian of his family's Ice Kachang business in Penang, Mr Lee Eng Huat, also fondly known as the Ice Kachang Man, has been serving his signature dessert for many years and has been part of the Penang Hawkers' Fare for decades.

"I still prepare my desserts the same way the recipes were passed down to me through my family," said Mr Lee. *"Every time I return, I look forward to seeing regular guests, many of whom have become our friends over the years."*



A FAMILY RITUAL SHARED ACROSS GENERATIONS: MS TABITHA MOK AND FAMILY



Among the loyal diners, the Penang Hawkers' Fare has become a cherished ritual. *"This is something our family looks forward to every year, especially now the kids are older and able to join us,"* shared Ms Tabitha Mok, a long-time patron. *"My father used to bring me here, and now I bring my children. When timing allows, we look forward to have their grandfather join us as well."*

She added, *"Friends will often remind us when the promotion returns. The flavours are truly delicious, and even though we are based overseas, we make an effort to come back at least once a year. Our son's favourite is the Kway Teow Soup, while our daughter always looks forward to the Ice Kachang."*

WHITE ROSE CAFÉ SERVICE ASSOCIATE: MS JENNIFER LONG

For the service team at White Rose Café, many of whom have been part of the Penang Hawkers' Fare for 40 years, the anniversary brings back many memories built over the years, and the chance to reconnect with familiar faces.

"I've seen guests come back with their children, and now even their grandchildren," said Ms Jennifer Long, Service Associate at White Rose Café. *"What stays with me is not just the warm connection shared between the service team and the hawkers, as well as the familiar faces and conversations we have enjoyed with our guests. Being part of these moments is what makes this promotion special to me and my colleagues."*



FOURTEEN TIMELESS PENANG FAVOURITES

During the promotion, guests can savour fourteen iconic Penang street food dishes that have long cemented the destination's reputation as one of Malaysia's leading food capitals. Perennial favourites such as **Char Kway Teow, Nasi Lemak with Inche Kabin, Penang Laksa, Oyster Omelette, Penang Rojak, Ban Chang Kueh**, and **Chendol** cooked à la minute by the familiar hawkers flown in from Penang.

To complete the experience, diners can also enjoy classic iced desserts such as **Ice Kachang** and the crowd-favourite **Chendol**, alongside an unlimited flow of coffee, tea, Teh Tarik, Calamansi, and Bandung.

MARCH EDITION HIGHLIGHT: "TWIST AND TURN" INSTANT DRAW

Adding extra excitement to the dining experience, **for every \$200 spent in a single receipt** during the promotion period, guests will receive **one chance to participate** in a twist-and-turn instant draw and stand to win hotel vouchers and limited-edition collectibles.

INSTAGRAM GIVEAWAY: WIN A PAIR OF PENANG HAWKERS' FARE DINING VOUCHERS!

Adding more excitement to the promotion, York Hotel will be holding a contest on Instagram **from 6 March to 10 March 2026. Three (3) lucky winners stand to win Penang Hawkers' Fare dining vouchers for four persons** with a set of our limited-edition collectibles.

Winners will be announced in an Instagram post on 11 March 2026. To qualify for the giveaway, users must fulfill the following requirements:

1. Follow us @yorkhotelsg on Instagram
2. Tag at least three friends (with Instagram accounts) or more in separate comments
3. Like and share the post

The **Penang Hawkers' Fare** is available from **13 to 29 March 2026** 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: \$38* per adult, \$23* per child aged between 5 and 11 years of age (Mondays to Thursdays)
\$42* per adult, \$27* per child aged between 5 and 11 years of age (Fridays, Saturdays, Sundays, and Public Holidays)



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

**Prices 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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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.

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* 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 pineapples.

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 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 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 out of 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 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 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* are 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 chockful of red beans and green jelly noodles.

About York Hotel Singapore

Nestled in the tranquil enclave of Mount Elizabeth and within walking distance of Orchard Road's vibrant retail and entertainment belt, **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.

Guests can enjoy a range of facilities and amenities including comfortable accommodation, leisure offerings such as an outdoor pool and a fitness centre. The hotel also offers seven versatile event spaces suitable for meetings and social occasions, with flexible capacities of up to 300 guests.

At **White Rose Café**, diners can savour masterfully executed gourmet specialties brimmed with distinctive local and Asian flavours as well as perennial Penang favourites from the popular Penang Hawkers' Fare. Gourmands can also look forward to relish in familiar favourites from the '**Treasured Flavours of Singapore**' **daily a la carte buffet lunch menu** which offers a treasure trove of delectable Singaporean classics as well as the restaurant's highly popular Fish Head Curry. For a more relaxed interlude, the Coffee Bar provides a quiet setting to unwind over freshly brewed coffee and comforting house favourites such as the signature chicken pie, curry puff, and savoury tarts.

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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