

**GALLOP INTO THE YEAR OF THE HORSE WITH TIMELESS CHINESE NEW YEAR FLAVOURS  
FROM WHITE ROSE CAFÉ AND A CITY GETAWAY AT YORK HOTEL SINGAPORE**



**York Hotel Singapore's 2026 Lunar New Year Takeaway Treats**

**Singapore, 5 December 2025** – Usher in the Year of the Horse at York Hotel Singapore, where festive gatherings and cherished reunions take centre stage. This Chinese New Year, savour delectable gourmet highlights and accommodation specials, crafted for joyous reunions and stay experiences designed for heartfelt get-togethers in the heart of the city.

Whether planning an intimate celebration at home or a meaningful gathering with loved ones, York Hotel offers thoughtful ways to welcome the new year. Bring home the joy of reunion with our signature festive takeaway creations, or retreat to a calming stay in the heart of Orchard for a refreshing start to the year. A key highlight is the **Reunion Dinner Buffet on 16 February 2026** at White Rose Café, where families converge over an abundant spread of time-honoured festive favourites, complemented by a warm, welcoming ambience and attentive service.

# YORK HOTEL

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## SINGAPORE

Complementing private celebrations, York Hotel offers **two 8-course dine-in set menus**, available exclusively in our function rooms for groups of a minimum of 10 guests. In the spirit of celebration, spread the joy by gifting the festive delicacies, available for pre-order via our website. **Both the dine-in set menus and takeaway offerings are available from 2 February to 3 March 2026.**

### **REUNION DINNER BUFFET | 16 FEBRUARY 2026, 6.30 PM TO 10 PM | WHITE ROSE CAFÉ**

A season of family reunions, filling hearts and homes with warmth, the Chinese New Year season is a time to pause, reconnect, and celebrate meaningful moments over good food and great company.

Guests can look forward to a delightful medley of festive specials celebrating the flavours of reunion and abundance. The menu showcases reunion dinner must-haves – **Teochew-style Braised Shark's Fin Soup with Fish Maw, Stewed Angus Beef Brisket and Tendon with Cordyceps Flowers, Braised Kurobuta Pork Belly with Lingzhi and Licorice Root**, alongside dishes befitting the auspicious season, such as **Smoked Duck Breast with Peach and Hawthorn Plum Dressing** and **Bi Feng Tang Tiger Prawn**. Seafood lovers will enjoy the **Assorted Seafood in Salted Egg Yolk Sauce with Deep-fried Mini Mantou**, a satisfying blend of savoury and umami flavours.

The celebration is not complete without the joyous toss of the Prosperity 'Lo Hei'. As part of the buffet experience, each table will be served one **Prosperity 'Lo Hei' with Smoked Nordic Salmon and Sliced Abalone\*** for a spirited toss to welcome abundance, good health, and success in the year ahead. We invite guests to lift their chopsticks high, and toss with cheer - a lively tradition that captures the essence of reunion and the excitement of new beginnings.

**\*The Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone will be served according to party size: small (2 to 3 diners), regular (4 to 7 diners), and large (8 to 12 diners).**

To bring the evening to a close on a comforting note, the tempting dessert selection marries traditional sweetness with a touch of festive flair. Guests can look forward to savouring the **Taiwanese-style Taro and Sweet Potato Balls in Longan Ginger Broth**, a soothing dessert enjoyed warm, alongside delicate treats such as **Chilled Peach Gum with Snow Fungus** and **Pineapple 'Upside Down' Cake**. Each creation offers a thoughtful finale, a sweet symbol of renewal and good fortune for the year ahead.

White Rose Café's **Reunion Dinner Buffet** is available at **\$88++ per adult and \$40++ per child (aged 5 to 11 years old)**.

**CHINESE NEW YEAR TREATS FOR TAKEAWAY | 2 FEBRUARY TO 3 MARCH 2026**



**Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone**



**Abundance Yam Cake with Chinese Sausage and Dried Shrimp**

To celebrate the Year of the Horse, new creations take centre stage, including:

**FLAVOURS OF FORTUNE COMBO (\$298 NET, SERVES 4 TO 5 PERSONS)**

For a truly magnificent gifting option, the **Flavours of Fortune Combo** is a thoughtfully curated collection of classic festive delicacies. This all-inclusive combo features a delicious assortment of our most popular takeaway items designed for a hearty feast.

The combo includes the festive centrepiece - **Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone (large)**; **Buddha Jumps Over the Wall (Vegetarian)**; **Braised Duck with Sea Cucumber in Orange Plum Sauce**; the wholesome yet flavourful **Steamed Multigrain Rice with Chinese Sausage, Chestnut, Lotus Seed, Black Eye Pea, and Sakura Shrimp**, and providing a sweet finish to the meal, the **Double-boiled Snow Pear with Hawthorn Berry and Peach Gum**.

**GOLDEN TREASURE SEAFOOD POT (\$238 NET, SERVES 4 TO 5 PERSONS)**

Back by popular demand, the highly ordered **Golden Treasure Seafood Pot** returns this Chinese New Year, bringing it a luxurious medley of traditional flavours and comforting indulgence. This signature favourite features premium treasures such as rock lobster, crab claw, scallops, and prawn, all simmered in a rich shellfish broth.

**BUDDHA JUMPS OVER THE WALL (VEGETARIAN, \$98 NET, SERVES 4 TO 5 PERSONS)**

A refined twist on a timeless classic, this vegetarian **Buddha Jumps Over the Wall** features a nourishing medley of morel mushroom, cordyceps flowers, shark fin melon, chestnut, shiitake mushroom, oyster mushroom, carrot, radish, Shanghai green, yam, and red date. Slow-simmered in a superior broth, it delivers layers of depth and natural sweetness in every spoonful, capturing the comforting essence of the traditional delicacy, perfect for today's discerning and health-conscious diners.

**BRAISED DUCK WITH SEA CUCUMBER IN ORANGE PLUM SAUCE (\$98 NET, SERVES 4 TO 5 PERSONS)**

Returning with an irresistible new twist, this signature festive favourite is elevated by a tangy orange plum sauce that adds a refreshing flavour to the dish.

Tender duck is slow-braised to perfection, absorbing the rich flavours of the sauce while retaining its natural succulence. The addition of sea cucumber, prized for its collagen-rich texture, enhances every bite with a luxurious, melt-in-the-mouth quality. Together, the **Braised Duck with Sea Cucumber in Orange Plum Sauce** offers a harmonious balance of savoury depth and delicate sweetness, a dish made to impress.

**FORTUNE HERBAL CHICKEN WITH RED DATE AND GOJI BERRY (\$68 NET, SERVES 4 TO 5 PERSONS)**

A nourishing classic that embodies blessings of health and vitality, this comforting dish is a heartwarming addition to every reunion feast.

Infused with the natural sweetness of red dates and goji berries, both prized for their restorative properties, the tender chicken offers a perfect balance of taste and wellness. The **Fortune Herbal Chicken with Red Date and Goji Berry** revitalises the senses and completes your Lunar New Year celebration with a touch of wholesome indulgence.

**HONEY-GLAZED PORK RIB IN HAWTHORN BERRY SAUCE SERVED WITH DEEP-FRIED MINI MANTOU (\$68 NET, SERVES 4 TO 5 PERSONS)**

A standout addition to this year's festive menu, these tender, slow-braised pork ribs are finished with a glossy honey glaze and complemented by a tangy hawthorn berry sauce for a delightful balance of sweetness and refreshing zest. Enjoy the deep-fried mini mantou, this is a true showstopper for the reunion feast!

**STIR-FRIED TOMATO GARLIC PRAWN (\$68 NET, SERVES 4 TO 5 PERSONS)**

Inject the meal with joyous flavour with the **Stir-Fried Tomato Garlic Prawn**. The succulent prawns are enveloped in a rich, tangy sauce crafted from tomatoes, and fragrant garlic. A joyful celebration of freshness and abundance, this dish is sure to enliven any festive table.

**STEAMED MULTIGRAIN RICE WITH CHINESE SAUSAGE, CHESTNUT, BLACK EYE PEA, LOTUS SEED AND SAKURA SHRIMP (\$58 NET, SERVES 4 TO 5 PERSONS)**

A wholesome indulgence, this new creation brings together savoury Chinese sausage, chestnut, black eye pea, lotus seed, and Sakura shrimp, all steamed with fragrant multigrain rice in a lotus leaf.

Each mouthful offers a satisfying medley of textures and flavours, proving that wholesome fare can be both nourishing and irresistibly delicious, a perfect complement to any festive table.

**DOUBLE-BOILED SNOW PEAR WITH HAWTHORN BERRY AND PEACH GUM (\$38 NET, SERVES 4 TO 5 PERSONS)**

A comforting and beautifully light dessert, this nourishing creation is slow-cooked to bring out the natural sweetness of the snow pear, hawthorn berry, and peach gum. Enjoy this sweet soup to cap your festive meal or as a restorative treat later; it offers a wish for a smooth and prosperous year ahead.

All takeaway dishes require a **three (3) working-day advance order**. Customers can self-collect at White Rose Café **from 2 February to 3 March 2026, from 11 am to 8 pm**. The last collection on the eve of Chinese New Year (16 February 2026) is at 4 pm. For dine-in, prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

**CREDIT CARD SPECIALS**

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

- **Early Bird Offer:** Enjoy 15% off Lunar New Year takeaway items in a single receipt, with orders and full payment received **by 9 February 2026**
- **Regular Offer (10 February to 3 March 2026):** Enjoy 10% off Lunar New Year takeaway items
- **Lunar New Year Reunion Buffet Dinner (16 February 2026):** Enjoy 10% off Chinese New Year Reunion Dinner (eve of Chinese New Year) with full payment received **by 9 February 2026**.

For enquiries about York Hotel Singapore's Chinese New Year takeaway specials and Reunion Dinner Buffet, please call **White Rose Café** at **(65) 6737 0511** or book directly via the following links:

**Pre-order link for takeaway:**

[https://www.tablecheck.com/york-hotel-white-rose-cafe/reserve?menu\\_lists=6731d5d1e9df3f2324907cca](https://www.tablecheck.com/york-hotel-white-rose-cafe/reserve?menu_lists=6731d5d1e9df3f2324907cca)



**For reservation:**

<https://shorturl.at/Oxh6N>

**Delivery via Oddle:**

[https://yorkhotel.oddle.me/en\\_SG/](https://yorkhotel.oddle.me/en_SG/)

**CHINESE NEW YEAR CELEBRATORY SET MENUS | 2 FEBRUARY TO 3 MARCH 2026**

Mark the auspicious Year of the Horse with a memorable celebration at York Hotel Singapore. Show your appreciation to valued clients, business associates, or loved ones with a seamless dining experience in one of our elegant function venues. Choose from two exquisitely curated eight-course set menus, each featuring delightful festive treats symbolic of the Chinese New Year.

The celebration is not complete without the tossing of the **Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone (Large)**, a joyful ritual to usher in a year of soaring success and boundless fortune. Our **Harmony of Fortune Set (S\$888++ per table of 10 diners)** presents a lavish spread featuring highlights such as **Braised Fish Maw Soup with Crab Meat and Crab Roe**, **Steamed Chicken with Cordyceps Flowers**, **Deep-fried Prawn with Chilli Mayonnaise**, and **Mango Sago Pomelo** for a refreshing finale.

For an even grander celebration, indulge in the **Golden Prosperity Set (S\$988++ per table of 10 diners)**, featuring **Teochew-style Braised Shark's Fin with Fish Maw Soup**, **Steamed Red Grouper with Egg White**, **Deep-fried White Pepper Pork Rib served with Mini Mantou**, and the **Double-boiled Snow Pear with Hawthorn Berry and Peach Gum** to sweeten the occasion. **Please refer to Appendix B for details.**

A three (3) working day reservation is required for the Lunar New Year celebratory set menus. For more information, please get in touch with our **Events Team** at **(65) 6830 1121/ 1187 / 1203** or email [events@yorkhotel.com.sg](mailto:events@yorkhotel.com.sg).

**CHINESE NEW YEAR GETAWAY SPECIAL | 7 FEBRUARY TO 28 FEBRUARY 2026**

Start the Year of the Horse with a restful stay at York Hotel and soak in the festive spirit of the season. Enjoy **10% off our Flexible Rates for any room category** when guests book directly via our website.

**Terms and Conditions:**

- **Offer is valid for stays between 7 February and 28 February 2026 (both dates inclusive)**
- Room rates are subject to service charge and prevailing government taxes, and are subject to change without prior notice.
- Rooms are subject to availability, and reservations are required.
- Upon reservation, the credit card will be charged for the total amount shown on the booking confirmation page and email.
- A refund of the deposit is not permissible in the event of cancellation after booking or “no show” on the day of check-in.
- Not valid in conjunction with other promotions and discounts.

For enquiries, please call **(65) 6737 0511** or email [reservations@yorkhotel.com.sg](mailto:reservations@yorkhotel.com.sg).

**Editor's Note:**

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

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**APPENDIX A**

**REUNION DINNER BUFFET MENU  
MONDAY, 16 FEBRUARY 2026  
6.30 PM TO 10 PM**

**APPETISER**

Smoked Duck Breast with Peach and Hawthorn Plum Dressing  
Bai Ye Tofu and Cucumber Salad in Szechuan Dressing  
Thai Som Tum Mini Octopus Salad  
Prawn with Lychee and Kumquat Cilantro Sauce  
Crispy Vietnamese Spring Roll  
\*Prosperity 'Lo Hei' with Smoked Nordic Salmon and Sliced Abalone (1 serving per table)

**SOUP**

Teochew-style Braised Shark's Fin Soup with Fish Maw  
Double-boiled Chicken Collagen Soup with Conpoy and Bamboo Pith

**LUNAR NEW YEAR SPECIALTIES**

Stewed Angus Beef Brisket and Tendon with Cordyceps Flowers  
Angelica Herb Roast Duck  
Braised Kurobuta Pork Belly with Lingzhi and Licorice Root  
Steamed Chicken in Lotus Leaf  
Bi Feng Tang Tiger Prawn  
Hong Kong Style Steamed Barramundi  
Stir-fried Seasonal Vegetables with Mushroom and Yam  
'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables)  
Steamed Seafood Dumpling  
Wok-fried Assorted Preserved Meat Rice  
Ee Fu Noodles with Mini Abalone  
Assorted Seafood in Salted Egg Yolk Sauce with Deep-fried Mini Mantou  
(Scallop on Shell, Tiger Prawn, Black Mussel and White Clam)  
Steamed Rice

**AUSPICIOUS SWEET TREATS**

Red Bean Soup with Glutinous Ball  
Taiwanese-style Taro and Sweet Potato Balls in Longan Ginger Broth (served hot)  
Chilled Peach Gum with Snow Fungus  
Herbal Jelly in Osmanthus Honey  
Pineapple 'Upside Down' Cake  
Deep-fried Yam and Sweet Potato Nian Gao  
An assortment of Lunar New Year Goodies  
Fresh Fruit Platter  
Mandarin Orange

**S\$88\*\* Per Adult / S\$40\*\* Per Child (age 5 to 11 years old)**

**Menu is inclusive of coffee and tea. For dine-in only, and first-come-first-served basis with full payment made.**

\*For a table of **2 to 3 diners**, enjoy one **small** Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone.

\*For a table of **4 to 7 diners**, enjoy one **regular** Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone.

\*For a table of **8 to 12 diners**, enjoy one **large** Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone.



**APPENDIX B**

**LUNAR NEW YEAR CELEBRATORY MENU  
2 FEBRUARY TO 3 MARCH 2026**

**Harmony of Fortune Set Menu**

骏马迎春套餐 (十人份)

**S\$888++ (serves 10 persons)**

鸿运双宝捞起

Prosperity 'Lo Hei' with Smoked Nordic Salmon and Sliced Abalone (Large)



如意蟹黄鱼鳔羹

Braised Fish Maw Soup with Crab Meat and Crab Roe



珍馐养生蒸鸡

Steamed Chicken with Cordyceps Flowers



鸿运清蒸红斑

Steamed Red Grouper with Ginger and Garlic



鲍汁花菇时蔬

Braised Flower Mushroom with Seasonal Vegetables and Black Moss



鸿运香辣虾

Deep-fried Prawn with Chilli Mayonnaise



荷香腊味珍珠饭

Steamed Multigrain Rice with Chinese Sausage, Lotus Seed, Chestnut,  
Black Eye Pea and Sakura Shrimp



福运满堂杨枝甘露

Mango Sago Pomelo

Menu is inclusive of mixers, Chinese tea, and selected beverages. For dine-in only.  
Price is subject to 10% Service Charge and prevailing Goods & Services Tax (GST).  
An advance of three (3) working days reservation is required.

**APPENDIX B – CONT'D**

**LUNAR NEW YEAR CELEBRATORY MENU  
2 FEBRUARY TO 3 MARCH 2026**

**Golden Prosperity Set Menu**

金辉富贵套餐 (十人份)

**S\$988++ (serves 10 persons)**

鸿运双宝捞起

Prosperity 'Lo Hei' with Smoked Nordic Salmon and Sliced Abalone (Large)



福临门潮式鱼翅

Teochew-style Braised Shark's Fin with Fish Maw Soup



杞枣药膳炖鸡

Fortune Herbal Chicken with Red Date and Goji Berry



珍珠蛋白蒸红斑

Steamed Red Grouper with Egg White



白胡椒香酥排骨

Deep-fried White Pepper Pork Rib Served with Mini Mantou



翡翠芦笋虾球

Stir-fried Prawn with Asparagus



蘑菇银芽伊府面

Braised Ee Fu Noodles with Mushrooms, Chinese Chives,  
and Silver Sprout



山楂桃胶雪梨露

Double-boiled Snow Pear with Hawthorn Berry and Peach Gum

Menu is inclusive of mixers, Chinese tea, and selected beverages. For dine-in only.  
Price is subject to 10% Service Charge and prevailing Goods & Services Tax (GST).  
An advance of three (3) working days reservation is required.

**APPENDIX B (CONT'D)**

**CHINESE NEW YEAR CELEBRATORY MENUS  
2 FEBRUARY TO 3 MARCH 2026**

**Early Bird Special:**

Receive one barrel of 20-litre beer when you confirm your booking **by 27 January 2026**.

**Entitlements#:**

- Menus include mixers, Chinese tea, and selected beverage
- A bottle of Housepour wine per confirmed table
- Car park passes based on 35% of confirmed attendance (entry via Mount Elizabeth)
- 20% off each 20-litre of beer (S\$600.00++ before discount)

**Terms and Conditions:**

- Set menus are **valid from 2 February to 3 March 2026**
- Prices quoted are based on minimum 30 persons guaranteed
- \*Early Bird special is applicable for bookings with a minimum of 10 tables guaranteed
- #Entitlements are applicable for bookings with a minimum 8 tables guaranteed
- A S\$50++ surcharge shall apply to package confirmed for 16 February, 17 February, 18 February and 23 February 2026
- Prices quoted are subject to 10% service charge and prevailing Goods and Services Tax (GST)
- Prices and menus are subject to change without prior notice
- The Management reserves the rights to substitute any of the menu items as deemed necessary

For enquiries and reservations, please call our **Events team**  
at **(65) 6830 1121 / 1127 / 1203** or email **events@yorkhotel.com.sg**

**APPENDIX C**

**CHINESE NEW YEAR TAKEAWAY TREATS  
2 FEBRUARY TO 3 MARCH 2026**

	Item	Serving	Net Price
1.	<b>Flavours of Fortune Combo (New)</b> <ul style="list-style-type: none"> <li>Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone (Large)</li> <li>Buddha Jumps Over the Wall (Vegetarian)</li> <li>Braised Duck with Sea Cucumber in Orange Plum Sauce</li> <li>Steamed Multigrain Rice with Chinese Sausage, Lotus Seed, Chestnut, Black Eye Pea, and Sakura Shrimp</li> <li>Double-boiled Snow Pear with Hawthorn Berry and Peach Gum</li> </ul>	1 Set (Serves 4-5 persons)	\$298
2.	<b>Golden Treasure Seafood Pot (New)</b> Shellfish Broth with Assorted Seafood in Chinese Wine (Rock Lobster, Crab Claw, Scallops, Prawn)	Serves 4 to 5 persons	\$238
3.	<b>Buddha Jumps Over the Wall (Vegetarian) (New)</b> (Morel Mushroom, Cordyceps Flowers, Shark Fin Melon, Chestnut, Shiitake Mushroom, Oyster Mushroom, Carrot, Radish, Shanghai Green, Yam, and Red Date)	Serves 4 to 5 persons	\$98
4.	<b>Braised Duck with Sea Cucumber in Orange Plum Sauce (New)</b>	Serves 4 to 5 persons	\$98
5.	<b>Fortune Herbal Chicken with Red Date and Goji Berry (New)</b>	Serves 4 to 5 persons	\$68
6.	<b>Honey-glazed Pork Rib in Hawthorn Berry Sauce with Deep-fried Mini Mantou (New)</b>	Serves 4 to 5 persons	\$68
7.	<b>Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone</b>	Large	\$78
		Regular	\$68
8.	<b>Stir-fried Tomato Garlic Prawn (New)</b>	Serves 4 to 5 persons	\$68
9.	<b>Steamed Multigrain Rice with Chinese Sausage, Lotus Seed, Chestnut, Black Eye Pea and Sakura Shrimp (New)</b>	Serves 4 to 5 persons	\$58
10.	<b>Abundance Yam Cake with Chinese Sausage and Dried Shrimp</b>	Serves 4 to 5 persons	\$38
11.	<b>Traditional Yam Paste with Pumpkin and Gingko Nuts</b>	Serves 4 to 5 persons	\$38
12.	<b>Double-boiled Snow Pear with Hawthorn Berry and Peach Gum (New)</b>	Serves 4 to 5 persons	\$38
13.	<b>Smoked Nordic Salmon (for Prosperity Lo Hei)</b>	12 pieces (sliced)	\$18
14.	<b>Sliced Abalone (for Prosperity Lo Hei)</b>	12 pieces	\$18
15.	<b>Pok Chui (Crispy crackers for Prosperity Lo Hei)</b>	Per Packet	\$3

**Note:**

\*All prices stated are inclusive of Goods and Services Tax (GST). For dine-in, items are subject to 10% service charge and prevailing Goods and Services Tax (GST). Please place your order at least three (3) working days in advance.

# YORK HOTEL

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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 Annexed Block offers 343 rooms and suites. In addition, guests can enjoy a range of facilities and amenities within the hotel. The hotel's eight well-equipped function rooms can able to accommodate varying sizes of up to 450 guests for meetings, milestone celebrations, and official events.

At White Rose Café, savour masterfully executed gourmet specialities brimming with distinctive local and international flavours as well as perennial Penang specialties from our popular Penang Hawkers' Fare. Gourmands can also look forward to relishing in familiar favourites from the '**Treasured Flavors of Singapore**' **daily à 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.

Unwind in the comfort and spaciousness of our Coffee Bar, a perfect oasis to enjoy a fresh brew, and our signature chicken pie, curry puff, and gourmet tarts.

York Hotel is also honoured to be the recipient 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](http://www.yorkhotel.com.sg).

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### **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)