

# YORK HOTEL

SINGAPORE

**REVEL IN THE LUNAR NEW YEAR CELEBRATION WITH YORK HOTEL SINGAPORE, WHERE GUESTS CAN INDULGE IN A DELIGHTFUL ARRAY OF SUMPTUOUS CULINARY CREATIONS AND A RELAXING GETAWAY IN THE HEART OF THE CITY**



**York Hotel Singapore's 2025 Lunar New Year Takeaway Specials**

**From anti-clockwise: Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone; Braised Duck with Sea Cucumber, Black Moss and Broccoli; Traditional Yam Paste with Pumpkin and Ginkgo Nuts; Golden Treasure Seafood Pot; Cantonese-style Har Lok Prawns; Abundance Yam Cake with Chinese Sausage and Dried Shrimp**

**Singapore, 19 November 2024** – York Hotel Singapore is delighted to present a range of auspicious offerings to celebrate the forthcoming Lunar New Year of the Snake. From traditional Chinese New Year culinary fare to a thoughtfully curated celebratory bundle, these offerings provide the perfect opportunity for friends and family to immerse themselves in the vibrant festive atmosphere. A highlight of the Chinese lunar calendar is the much-anticipated reunion dinner, elevate this cherished occasion by gathering your loved ones for a decadent **Reunion Buffet Dinner on 28 January 2025** where a myriad of traditional Lunar New Year delights will be served at White Rose Café.

Adding to the festive joy, White Rose Café will also offer **two auspicious 8-course set menus available from 6 January to 12 February 2025**, perfect for an intimate celebration with family and friends. In the spirit of celebration, spread the joy by gifting the festive delicacies from our online **takeaway menu, available from 13 January to 12 February 2025**. These treats are perfect for sharing the vibrant festivities with loved ones and treasured business associates.

**REUNION BUFFET DINNER | 28 JANUARY 2025, 6.30 P.M. TO 10 P.M. | WHITE ROSE CAFE**

The reunion dinner, a deeply meaningful and cherished tradition for the Chinese, serves as a time for families to gather, celebrate the Lunar New Year with joy and laughter, and enjoy a sumptuous feast together.

On 28 January 2025, White Rose Café will serve a special Reunion Dinner Buffet where the menu offers the finest and most coveted Lunar New Year meal ingredients. Highlights include **Five Treasures Shark's Fin Soup with Fish Maw and Crab Meat**; **Smoked Duck Breast with Peach and Mandarin Orange Dressing**; **Stewed Beef Brisket and Tendon in Chu Hou Sauce**; **Teochew Braised Duck with Sea Cucumber**; **Sweet and Sour Kurobuta Pork**; **Longevity Ee Fu Noodles with Mini Abalone** to **Assorted Seafood with Singapore-style Chilli Sauce served with Fried Mini Mantou**.

The menu also includes unlimited servings of festive sweet treats such as **Taiwanese-style Taro and Sweet Potato Balls in Longan Ginger Broth** (served hot); **Osmanthus Jelly with Gingko Nuts and Goji Berry**, and **Mandarin Orange Panna Cotta with Berry Compote**.

Adding joy to this joyous occasion and as part of the dinner buffet menu, every table will enjoy a serving of the **Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone** to toss to a prosperous year ahead. A table of 4 to 7 diners will enjoy a regular Prosperity 'Lo Hei' with Smoked Nordic Salmon and Sliced Abalone and a large portion for a table of 8 to 12 diners. Table of 2 to 3 diners get to enjoy a smaller portion. (Refer to Appendix A for details).

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

**LUNAR NEW YEAR TREATS FOR TAKEAWAY | 13 JANUARY TO 12 FEBRUARY 2025**



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



**Fried Rice with Preserved Meat and Sakura Shrimp wrapped in Lotus Leaf**



**Braised Pork Knuckle with Sea Cucumber, Black Moss and Broccoli**

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To celebrate the Lunar New Year of the Snake, White Rose Café at York Hotel Singapore will offer a delicious array of captivating dishes prepared with auspicious ingredients. Key highlights from the menu include:

### **'FORTUNE BLOSSOMS CELEBRATORY BUNDLE' (\$288 NET, SERVES 4 TO 5 PERSONS)**

Filled with an assortment of classic Chinese delicacies, White Rose Café's '**Fortune Blossoms Celebratory Bundle**' comprises popular items from the takeaway menu - Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone (large); Braised Duck with Sea Cucumber; 'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables); Fried Rice with Preserved Meat and Sakura Shrimp wrapped in Lotus Leaf, and Traditional Yam Paste with Pumpkin and Gingko Nuts.

### **GOLDEN TREASURE SEAFOOD POT (\$228 NET, SERVES 4 TO 5 PERSONS)**

Featuring a combination of traditional flavours and a taste of home, the **Golden Treasure Seafood Pot** returns to the menu with premium ingredients such as rock lobster, crab claws, scallops, and prawns, all accentuated by the richness of shark cartilage shellfish broth.

### **BRAISED DUCK WITH SEA CUCUMBER (\$98 NET, SERVES 4 TO 5 PERSONS) – NEW!**

A favourite dish for festive occasions and banquets, the **Braised Duck with Sea Cucumber** is incredibly succulent due to its high collagen content, offering a wonderfully gelatinous and chewy texture. Slow-cooked in a superior gravy, the duck and sea cucumber meld together to create a savoury, umami-rich flavour.

### **BEEF BRISKET AND TENDON STEW IN CHU HOU SAUCE (\$88 NET, SERVES 4 TO 5 PERSONS) – NEW!**

Adding to the array of delectable options, the **Beef Brisket and Tendon Stew** presents tender beef brisket and melt-in-your-mouth tendon simmered in a Chu Hou sauce. Soaking up the rich flavours of the stew, enhancing the natural sweetness of this dish for a comforting experience.

### **CANTONESE-STYLE HAR LOK PRAWNS (\$68 NET, SERVES 4 TO 5 PERSONS)**

An auspicious dish for the Lunar New Year season, prawns are called 'Ha' or 'Har' in Cantonese, symbolising laughter and happiness, making prawn dishes a must-have for every reunion meal. New to our Lunar New Year takeaway special, the **Cantonese-style Har Lok Prawns** are stir-fried in a flavourful sauce made with a blend of garlic, onion, and scallion, delivering a satisfying taste in every bite.

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### **PROSPERITY LO HEI WITH SMOKED NORDIC SALMON AND SLICED ABALONE (\$\$68 NET, REGULAR | \$\$78 NET, LARGE)**

Toss to a year of an abundance of wealth and good luck with our **Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone**. For an extra portion, our **Smoked Nordic Salmon** and **Sliced Abalone** are sold at S\$18 each (12 slices) and crispy **Pok Chui** at S\$3 net per portion.

### **ABUNDANCE YAM CAKE WITH CHINESE SAUSAGE AND DRIED SHRIMP (\$\$38 NET, SERVES 4 TO PERSONS)**

For a savoury treat, White Rose Café's **Abundance Yam Cake with Chinese Sausage and Dried Shrimp** is a must-have for the celebration. The soft, steamed yam cake embedded with chunky pieces yam, Chinese sausage and dried shrimp provides flavourful goodness with each bite and is best enjoyed with chilli dipping sauce.

### **TRADITIONAL YAM PASTE WITH PUMPKIN AND GINGKO NUTS (\$\$38 NET, SERVES 4 TO 5 PERSONS)**

Sweeten the meal with our highly-recommended **Traditional Yam Paste with Pumpkin and Ginkgo Nuts (\$\$38 net, serves 4 to 5 persons)**, a smooth, subtly sweet paste combined with the smooth and earthy flavours of the yam with the creamy sweetness of the pumpkin.

All takeaway dishes require **three (3) working days advance order**. Customers can self-collect at White Rose Cafe **between 13 January and 12 February 2025 from 11.00 a.m. to 8.00 p.m.** The last collection on the eve of Lunar New Year (28 January 2025) is 4.00 p.m.

### **CREDIT CARD SPECIALS**

Citibank, DBS/POSB, HSBC, 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 19 January 2025**
- **Regular Offer:** Enjoy 10% off Lunar New Year takeaway items **from 20 January to 12 February, 2025 except** 28 January 2025 (the eve of Lunar New Year).
- **Lunar New Year Reunion Buffet Dinner (28 January 2025):** Enjoy 10% off Lunar New Year Reunion Dinner (eve of Lunar New Year) with full payment received by 15 January 2025. Receive a bottle of Jean Pierre Merlot with minimum 8 paying diners.

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

Public offer:

[https://www.tablecheck.com/york-hotel-white-rose-cafe/reserve?menu\\_lists\[\]=6731d5b61ee690c352a31934](https://www.tablecheck.com/york-hotel-white-rose-cafe/reserve?menu_lists[]=6731d5b61ee690c352a31934)

Credit Card offers:

[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)

Delivery via Oddle:

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

### **LUNAR NEW YEAR CELEBRATORY LUNCH AND DINNER MENUS | 6 JANUARY TO 12 FEBRUARY 2025**

In the spirit of the Lunar New Year, express appreciation to esteemed clients or associates with a memorable meal at York Hotel Singapore. We offer a choice of spacious venues and two **eight-course celebratory menus** to choose from.

Start the meal with the **Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone (large)** which is part of the menus. For an abundant spread, the **'Good Tidings' menu (S\$938++ per table of 10 diners)** features indulgent delights such as **Braised Shark's Fin Soup with Fish Maw and Enoki Mushroom; Steamed Chicken with Chye Sim and Ginger Scallion Sauce; Stir-fried Broccoli with Sliced Squid and Flower Mushroom, and Mango Sago Pomelo.**

For an even grander celebration, elevate the dining experience with our **'Abundance of Happiness' menu (S\$1038++ per table of 10 diners)**. Tantalising festive creations include **Steamed Red Grouper with Soybean Crumb; Braised Pork Trotter with Broccoli, Chestnut and Mushroom; Wok-fried Egg Floss Butter Prawns, and Traditional Yam Paste with Pumpkin and Ginkgo Nuts** to sweeten the feast.

**Please refer to Appendix B for details.** A three (3) working days 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).

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### **LUNAR NEW YEAR GETAWAY SPECIAL | 1 NOVEMBER TO 12 FEBRUARY 2025**



York Hotel's Superior Room

Celebrate the Lunar New Year with a pampering stay at York Hotel, and immerse in the revelry of the festive season. Book a stay in our spacious **Superior Room** and **enjoy 10% off our Flexible Rates. This offer is applicable for stays between 2 January and 12 February 2025.**

#### **Terms and Conditions:**

- Stay and check-in dates must fall between 2 January and 12 February, 2025 (both dates inclusive)
- Room rates are subject to service charge and prevailing government taxes and 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 indicated on the booking confirmation page and email
- A refund of the deposit is not permissible should the reservation is cancelled or modified 48 hours before 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 BUFFET DINNER MENU** **TUESDAY, 28 JANUARY 2025** **6.30 P.M. TO 10 P.M.**

#### APPETISER

Smoked Duck Breast with Peach and Mandarin Orange Dressing  
Poached Chicken in Sze Chuan Chilli Oil  
Thai-style Long Bean Salad with Jellyfish  
Silken Bean Curd with Century Egg and Scallion Soya Dressing  
Chilled Black Fungus and Cucumber Salad with Roasted Sesame Dressing  
\*Prosperity 'Lo Hei' with Smoked Nordic Salmon and Sliced Abalone (**one serving per table**)

#### SOUP

Five Treasures Shark's Fin Soup with Fish Maw and Crab Meat  
Double-boiled Sakura Chicken Soup with Cordyceps and Bamboo Pith

#### LUNAR NEW YEAR SPECIALTIES

Stewed Beef Brisket and Tendon in Chu Hou Sauce  
Teochew Braised Duck with Sea Cucumber  
Sweet and Sour Kurobuta Pork  
Taiwanese-style Three Cup Chicken  
Drunken Herbal Prawns  
Steamed Red Snapper with Coriander and Scallion  
Stir-fried Seasonal Vegetables with Assorted Mushroom  
'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables)  
Steamed Seafood Dumpling  
Assorted Preserved Meat and Yam Rice  
Longevity Ee Fu Noodles with Mini Abalone  
Assorted Seafood with Singapore-style Chilli Sauce served with Mini Fried Mantou  
(Scallop on shell, Tiger Prawn, Black Mussel and White Clams)  
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  
Osmanthus Jelly with Gingko Nuts and Goji Berry  
Mandarin Orange Panna Cotta with Berry Compote  
Strawberry Short 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 beverages. For dine-in only, and first-come-first-served basis with full payment made.**

\*For a table of 2 to 3 diners, enjoy a small Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone. For a table of 4 to 7 diners, a regular Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone will be served. A large Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone will be served for tables of 8 to 12 diners.

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**APPENDIX B**

**LUNAR NEW YEAR CELEBRATORY MENU  
6 JANUARY TO 12 FEBRUARY, 2025**

**'GOOD TIDINGS' LUNCH / DINNER SET  
S\$938++ (SERVES 10 PERSONS)  
金蛇献祥套餐 (十人份)**

**金蛇腾飞捞鱼生**

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



**五福临门鱼翅汤**

Braised Shark's Fin Soup with Fish Maw and Enoki Mushroom



**迎春三水姜蓉鸡**

Steamed Chicken served with Chye Sim and Ginger Scallion Sauce



**鸿运港蒸笋壳鱼**

Steamed Marble Goby with Superior Soya Sauce



**好事发财贵妃鲍**

Stir-fried Broccoli with Sliced Squid and Flower Mushroom



**金蛇献瑞喜醉虾**

Herbal Drunken Prawns



**如意腊味荷叶饭**

Steamed Glutinous Rice with Chinese Sausage and Sakura Shrimp wrapped in Lotus Leaf



**合家欢杨枝甘露**

Mango Sago Pomelo

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



APPENDIX B – CONT'D

LUNAR NEW YEAR CELEBRATORY MENU  
6 JANUARY TO 12 FEBRUARY, 2025

**'ABUNDANCE OF HAPPINESS' LUNCH / DINNER SET**  
**S\$1038++ (SERVES 10 PERSONS)**  
**金蛇宝典套餐(十人份)**

**金蛇腾飞捞鱼生**

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



**五福鱼翅鱼鳔羹**

Braised Shark's Fin Soup with Fish Maw, Crab Meat and Crab Roe



**芦笋 XO 酱炒带子**

Stir-fried Scallop with Asparagus and Celery with XO Sauce



**如意豆酥红斑鱼**

Steamed Red Grouper with Soybean Crumb



**栗子蘑菇焖猪手**

Braised Pork Trotter with Broccoli, Chestnut and Mushroom



**金玉满堂金丝虾**

Wok-fried Egg Floss Butter Prawns



**富贵鲍鱼伊面**

Braised Ee Fu Noodles with Mini Abalone



**芋泥白果金瓜**

Traditional Yam Paste with Pumpkin and Gingko Nuts

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

**APPENDIX B (CONT'D)**

**LUNAR NEW YEAR 2025  
BANQUET SET MENUS**

**Early Bird Special:**

Receive one barrel of 20-litre beer when you confirmed your reservation **by 5 January, 2025.**

**Entitlements#:**

- Menus are inclusive of mixers, soft drinks, and Chinese tea
- 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 6 January 2025 to 12 February 2025**
- 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 28 January, 29 January, 30 January and 4 February 2025
- 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 and when it deems fit

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

**APPENDIX C**

**LUNAR NEW YEAR TAKEAWAY SPECIALS 2025**

	Item	Serving	Price (in SGD and Net)
1.	<b>Fortune Blossoms Celebratory Bundle</b> <ul style="list-style-type: none"> <li>• Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone (Large)</li> <li>• Braised Duck with Sea Cucumber</li> <li>• 'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables)</li> <li>• Fried Rice with Preserved Meat and Sakura Shrimp wrapped in Lotus Leaf</li> <li>• Traditional Yam Paste with Pumpkin and Gingko Nuts</li> </ul>	1 Set (Serves 4-5 persons)	S\$288.00*
2.	<b>Golden Treasure Seafood Pot</b> Shark Cartilage Shellfish Broth with Assorted Seafood (Rock Lobster, Crab Claw, Scallops, Prawns)	Serves 4 to 5 persons	S\$228.00*
3.	<b>Braised Pork Knuckle with Sea Cucumber, Black Moss and Broccoli</b>	Serves 4 to 5 persons	S\$118.00*
4.	<b>Braised Duck with Sea Cucumber (New)</b>	Serves 4 to 5 persons	S\$98.00*
5.	<b>Beef Brisket and Tendon Stew in Chu Hou Sauce (New)</b>	Serves 4 to 5 persons	S\$88.00*
6.	<b>Cantonese-style Har Lok Prawns (New)</b>	Serves 4 to 5 persons	S\$68.00*
7.	<b>Prosperity Lo Hei with Smoked Nordic Salmon and Sliced Abalone (New)</b>	Large	S\$78.00*
		Regular	S\$68.00*
8.	<b>Fried Rice with Preserved Meat and Sakura Shrimp wrapped in Lotus Leaf</b>	Serves 4 to 5 persons	S\$58.00*
9.	<b>'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables)</b>	Serves 4 to 5 persons	S\$48.00*
10.	<b>Abundance Yam Cake with Chinese Sausage and Dried Shrimp (New)</b>	Serves 4 to 5 persons	S\$38.00*
11.	<b>Traditional Yam Paste with Pumpkin and Gingko Nuts</b>	Serves 4 to 5 persons	S\$38.00*
12.	<b>Smoked Nordic Salmon (for Prosperity Lo Hei)</b>	12 pieces (sliced)	S\$18.00*
13.	<b>Sliced Abalone (for Prosperity Lo Hei)</b>	12 pieces	S\$18.00*
14.	<b>Pok Chui (Crispy crackers for Prosperity Lo Hei)</b>	Per Packet	S\$3.00*

**Note:**

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

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### **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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