

**DINE WITH YORK HOTEL:
PENANG HAWKERS' FARE RETURNS TO WHITE ROSE CAFE
6 TO 22 SEPTEMBER 2024**



Savour a tantalising spread of Penang hawker dishes served à la minute by the hawkers from Penang.
Photo credit: York Hotel Singapore

Singapore, 1 August 2024 – York Hotel's **Penang Hawkers' Fare** returns for this year's second edition from **6 September to 22 September 2024**. Diners can look forward to indulging in the best of Penang hawker dishes in the cosy and spacious ambience of White Rose Café. Savour timeless Penang hawker food, expertly prepared by the hawkers from Penang, all whom bring years of experience whipping up their specialty for countless of patrons in Penang and at our Penang Hawkers' Fare. Each dish is satisfyingly delicious, drawing both loyal and new patrons with every edition. Besides a showcase of perennial favourite Penang street food, stand a chance to win a private cooking workshop experience through our Instagram giveaway and a lucky draw to win a return air ticket to Penang.

Served à la minute, the menu features well-known hawker favourites such as **Penang Laksa, Oyster Omelette, Penang Prawn Mee, Pasembur, Kiam Chye Th'ng with Yam Rice, and See Goo Tng (Four Fruits Soup)**. As you wait in line, mesmerising theatrics unfold. Witness the hawkers bustling with action 'live' as they fry up the crispy **Oyster Omelette, Char Kway Teow, and Roti Canai**.

The delightful **Ban Chang Kueh, Ice Kachang, and Chendol** are perfect for ending the meal on a sweet note. As part of the menu, diners can enjoy an unlimited flow of coffee, tea, Teh Tarik, Calamansi, and Bandung.

INSTAGRAM GIVEAWAY: WIN A PRIVATE PENANG HAWKER COOKING WORKSHOP EXPERIENCE!

Adding excitement to the promotion, York Hotel will be holding a **private cooking workshop** on **5 September 2024, from 2.30 p.m. to 4.30 p.m.** **Five pairs of lucky winners** from our Instagram giveaway get to experience and learn the closely-guarded recipes from three Penang hawkers.

Learn how to make perennial hawker favourites – Penang Prawn Mee, Penang Laksa and Ban Chang Kueh. Get tips on creating the Prawn Mee broth from scratch, discover the intricacies of cooking a great Penang Laksa, and master the trick to achieving crispy Ban Chang Kueh.

The Instagram giveaway will take place from 16 to 20 August 2024. Winners will be announced in an Instagram post on 23 August 2024. To qualify for the giveaway, users must fulfill the following requirements:

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

LUCKY DRAW

Diners are in for a treat! York Hotel will hold a lucky draw at the end of this edition, where diners can stand a chance to win a pair of return trip* air tickets to Penang. The lucky draw period is valid from 6 to 22 September 2024. The winner will be announced on our social media on 23 September 2024.

*The redemption period is valid from 1 October to 15 December 2024, and is not applicable on the eve of Public Holidays or on Public Holidays in Penang. Air tickets are subject to availability, based on a predetermined airline, valid for economy class, and extension of redemption period is not allowed.

The **Penang Hawkers' Fare** is available from **6 to 22 September 2024** 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: 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 to Sundays)

Editor's Note:

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

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For enquiries, please visit **www.yorkhotel.com.sg** or book directly via our Tablecheck booking page at <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing>.

*Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

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

Kiam Chye Th'ng with Yam Rice

An underrated Penang street food that has captured the hearts of many Penangites is *Kiam Chye Th'ng* or Preserved Salted Vegetable Soup. Available in most coffee shops across the island, the true star of this dish is the robust flavour of the soup. Simmered to perfection with a blend of pork and chicken bones, pork belly, lean pork meat, pig innards, minced pork, ginger, tomato, salted mustard green, and bean curd. Garnish the soup with chopped Chinese celery and fried garlic for a delectable taste. To complete the experience, the soup is complemented with fragrant yam rice with dried shrimp, providing the perfect umami taste.

Penang Laksa

The Penangite version of the laksa offers an appetising bowl of thick rice noodles steeped in a tangy tamarind fish-based broth. Pineapple, cucumber, bunga kantan (torch ginger); which gives 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 crisp perfection; this popular snack can be enjoyed as a meal itself at any time of the day. The crispy and fluffy texture of the flatbread is best enjoyed when shredded into bite-size pieces, fully drenched in the fragrant dhal curry or chicken curry. Add with 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 as 'Indian Rojak', 'Mamak Rojak', or just 'Rojak'. The Pasembur is a savoury dish made out of shredded cucumber, potatoes, boiled egg, crispy 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 food 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 available in most street food booths in Penang. Known to have cooling benefits on the body, it is also the ideal thirst quencher for humid weather. If you like traditional desserts or need a palate cleanser after a hearty meal, take a sip and leisurely savour this steaming bowl of sweet broth packed with longan, sweet potato, ginkgo nut, red bean, and sago.

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Ice Kachang

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

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About York Hotel Singapore

Nestled in the urban oasis of Mount Elizabeth and within walking distance 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 Annexe Block offers 343 rooms and suites.

Guests can enjoy multifarious facilities and amenities within the hotel. The hotel's 8 well-equipped, function rooms are able to accommodate up to 450 guests for meetings, milestone celebrations, and official events.

At **White Rose Café**, savour masterfully executed gourmet specialities brimmed with distinctive local and international flavours as well as perennial Penang specialties from its 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. Unwind in the comfort and spaciousness of our Coffee Bar, the ideal spot to enjoy a fresh brew and our 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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