

**SG60 HERITAGE DINING SERIES:  
DISCOVER TIME-HONOURED HOKKIEN DELIGHTS AT WHITE ROSE CAFÉ  
AVAILABLE FROM 1 JUNE TO 31 JULY 2025**



Savour Eight Classic Hokkien Favourites at White Rose Café from 1 June to 31 July 2025. Do not miss the D-I-Y Hokkien Popiah Set from our à la carte menu, available for pre-order and dine-in.

**SINGAPORE, 22 APRIL, 2025** – Following the “Timeless Teochew Flavours” promotion, York Hotel Singapore is delighted to present the next installment of its **SG60 Heritage Dining Series**, a culinary journey through the flavours of **traditional Hokkien dishes**, available for lunch and dinner from **1 June to 31 July 2025**, diners can look forward to indulging in eight well-loved Hokkien classics that honour time-honoured recipes and heritage.

## A BLEND OF TRADITIONAL FLAVOURS WITH LOCAL INFLUENCES

Rooted in the coastal province of Fujian, Hokkien cuisine is renowned for its robust, comforting flavours, and homestyle charm. Dishes rely on time-honoured cooking techniques such as braising, stewing, and steaming to coax deep, layered flavours. The use of ingredients like the garlic, shallots, and dried seafood lend the cuisine its distinctive depth and fragrance.

In Singapore, Hokkien cuisine has evolved with the influence of local ingredients, flavours, and hawker culture. Popular dishes such as Hokkien Mee, Kong Bak Pau, and Hokkien Popiah reflect Singapore's inventive interpretation of classic Hokkien food, blending tradition with local flair.

This specially curated menu pays homage to the rich culinary traditions of Hokkien cuisine and features:

**Deep-fried Prawn Ball (S\$16\*)**

Like the Teochew Ngor Hiang, fried prawn ball or "hei zhor" is a popular dish often found at zi char stalls. Stuffed with minced pork and prawn, water chestnut, and deep-fried to golden perfection, these succulent morsels offer a delightful a satisfying crunch and a burst of umami. Enjoy them with a sweet dipping sauce.

**Crispy Oyster Omelette (S\$18\*)**

A hallmark of Hokkien cuisine, the oyster omelette is a favourite among the Hokkien community. At White Rose Café, sweet potato starch and egg are stir-fried until crispy. Spiced chilli oysters and coriander are topped over for an inviting aroma, this dish is best enjoyed with our signature chilli sauce for a spicy kick.

**Braised Pork Belly Bun / Kong Bak Pau (S\$18\*)**

A popular dish in Singapore and Malaysia, the pork belly is slowly braised in a blend of dark soy sauce, light soy sauce, garlic, five-spice powder, and sugar until glossy and tender, then sandwiched in a steamed pillowy lotus leaf bun. Served in a set of four pieces.

**Braised Hokkien Mee (S\$20\*)**

"Hokkien Mee" commonly refers to various noodle dishes with roots in Fujian (Hokkien), China, each adapted to local tastes across Southeast Asia. In Singapore, it is known for its smoky, umami-packed flavour. At White Rose Café, our rendition of Hokkien Mee features yellow noodle, clams, pork belly, Chinese mushrooms, dried shrimp, carrots, and napa cabbage braised in an aromatic chicken stock.

**Claypot Cabbage Rice (S\$20\*)**

A hearty, homestyle dish featuring wok-fried rice with pork belly, cabbage, Chinese mushrooms, dried shrimp, carrots, French beans, and pork lard, served in a claypot. The crispy texture of the claypot rice, drizzled with fragrant shallot oil creates a deeply savoury experience. A highly recommended item!

**Claypot Fish Head Soup with Yam (S\$22\*)**

An umami-rich soup that showcases the comforting essence of Hokkien home-style cooking. Cooked with deep-fried Angoli fish head, yam, napa cabbage, and sour plum in a claypot to bring out sweet, layered flavours. Enjoy this dish with fragrant steamed rice.

### **Sugar-glazed Yam and Sweet Potato Sticks (S\$10\*)**

A nostalgic dessert commonly served at banquets, Chinese New Year celebrations, and traditional Chinese eateries, this classic treat features golden-fried yam and sweet potato sticks glazed with sugar coating for crunch and sweetness. A must-have dessert to wrap up the meal!

### **WRAP, ROLL, HAVE FUN: A UNIQUE, HANDS-ON HOKKIEN POPIAH EXPERIENCE AWAITS!**



**D-I-Y Hokkien Popiah Set From White Rose Café**

Perfect for parties or family gatherings, our **D-I-Y Hokkien Popiah Set** is available for takeaway and dine-in. Thoughtfully packaged as a set and comes with freshly made popiah skins and an array of classic fillings such as prawns, crushed peanuts, garlic, chilli, shredded egg, Chinese sausage, lettuce, bean sprouts, and sweet braised turnip filling, everything you need for a delicious, hands-on experience.

**This set is available at S\$35\* for six (6) rolls and S\$65\* for twelve (12) rolls. A two-day advance order is required prior to collection.**

À la carte dishes from our “**Soulful Taste of Hokkien Delights**” dine-in menu **range from S\$10\* to S\$22\* per dish**. This menu is available daily from 11 a.m. to 11 p.m. (last order at 10:30 p.m.).



For enquiries, please visit **[www.yorkhotel.com.sg](http://www.yorkhotel.com.sg)** or book directly via our booking page at <https://shorturl.at/JjEhP>

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

**Editor's Note:**

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

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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](http://www.yorkhotel.com.sg).

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