

YORK HOTEL

SINGAPORE

RELISH AUTHENTIC PENANG STREET FOOD FAVOURITES FROM 16 DECEMBER 2022 TO 2 JANUARY 2023



Savour a tantalising spread of Penang street food prepared by the hawkers from Penang!

Singapore, 7 November 2022 – York Hotel Singapore’s perennial **Penang Hawkers’ Fare** returns for the third edition **from 16 December to 2 January 2023**. Coinciding with the festive season and year-end school break, this is an excellent opportunity to gather your friends and loved ones for a great feast!

Feast on endless servings of delicious classics while watching the hawkers whip up their specialties à la minute! Each dish is prepared true to the flavours of authentic Penang hawker food stalls, making White Rose Café the undeniable destination of choice to satisfy one’s Penang food craving.

Available for lunch and dinner, charming diners are notable dishes such as **Penang Laksa**, **Oyster Omelette**, **Char Kway Teow**, and **Nasi Lemak with Chicken Kapitan**. **Cucur Udang Penang**, another popular street food in Penang will make its first-ever appearance in this long-standing promotion. This bite-size fritter is filled with a blend of ingredients such as bean curd, bean sprouts and cucumber making it plump when mixed with the batter.

YORK HOTEL

SINGAPORE

Shrimps are placed on top of the mixed batter and deep-fried to crispy perfection. Crunchy on the outside and soft in the inside, dip with chilli sauce, every bite is absolutely delicious and addictive.

Be sure to save some space for the aromatic **Ban Chang Kueh**. The crispy crust is filled with white sugar and crunchy ground peanuts freshly made and served piping hot, or quell the sweltering heat of Singapore with a refreshing **Ice Kachang** and **Chendol**.

Penang Hawkers' Fare Lucky Draw

By dining with us during the Penang Hawkers' Fare, diners stand to win attractive prizes from York Hotel Singapore:

First prize: A two-night weekend stay in a Premier Room inclusive of buffet breakfast and a S\$100 dining voucher

Second prize: A one-night weekend stay in a Deluxe Room inclusive of a S\$50 dining voucher

Third prize: 'Treasured Flavours of Singapore' à la carte Buffet Lunch at White Rose Café for five persons

The **Penang Hawkers' Fare** is available from **December 16, 2022 to January 2, 2023** for lunch and dinner. Menu includes an unlimited flow of coffee, tea, Calamansi drink, and Bandung.

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 below 12 years of age, Mondays to Thursdays
S\$42* per adult, S\$27* per child below 12 years of age, Fridays, Weekends,
and Public Holidays (including 26 December 2022 and 2 January 2023)

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

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

###

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.

Penang Rojak

The key to Penang Rojak is the rojak sauce mixture, which uses good quality hae-ko (prawn paste) and each hawker has his proprietary recipe. This salad usually includes diced cucumbers, refreshing jambu and pineapples.

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.

Nasi Lemak with Nonya Chicken Kapitan

Fragrant nasi lemak rice is paired with a succulent Nonya chicken kapitan; an adaptation of the dry-style chicken curry, besides the usual condiments of homemade sambal chilli and crispy ikan bilis.

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.

Cucur Udang Penang

Another popular street food in Penang and a favourite tea time snack, the batter is mixed with a blend of ingredients such as bean sprouts, cucumber, bean curd, and shrimps making it plump. Deep-fried to crispy perfection, the fritter is crispy on the outside and soft in the inside, best enjoyed with chilli sauce.

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.

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.

YORK HOTEL

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 Annexe Block offers 343 rooms and suites. In addition, guests can enjoy multifarious facilities and amenities within the hotel. The hotel's 8 well-equipped, function rooms are able to accommodate varying sizes of up to 450 guests for meetings, milestone celebrations and official events. At **White Rose Café**, gourmards can look forward to indulge in an array of Western, Asian as well as perennial Penang specialties from its highly-popular Penang Hawkers' Fare. The restaurant also serves its signature curry puffs, chicken pies and gourmet blends. For more information or to plan an event at York Hotel Singapore, please visit www.yorkhotel.com.sg.

Follow us at www.facebook.com/york-hotel-singapore and www.instagram.com/yorkhotelsg.

For media enquiries, please contact:

Joyce Yao
Director of Marketing Communications
York Hotel Singapore
Tel: (65) 6830 1200
Email: joyce.yao@yorkhotel.com.sg

Min Tan
Marketing Communications Executive
York Hotel Singapore
Tel: (65) 6830 1192
Email: min.tan@yorkhotel.com.sg