

**TEMPTING ARRAY OF AUTHENTIC PENANG HAWKER SPECIALTIES  
RETURN TO WHITE ROSE CAFÉ, YORK HOTEL SINGAPORE  
FROM 1 TO 17 SEPTEMBER 2023**



**Savour a tantalising spread of Penang hawker food prepared by the hawkers from Penang.  
Photo credit: @makanwarrior**

**Singapore, 4 August 2023** – Penang, one of the popular tourist destinations in Malaysia renowned for serving the best hawker fare was frequently mentioned as a top culinary destination for foodies and urbanites seeking delicious hawker fare at reasonable prices. With Penang fare being a big attraction for Singaporeans, York Hotel Singapore is thrilled to bring these tasty treats from Penang to White Rose Café, where a plethora of excellent hawker food glistens in authentic flavours. At the second installment of this year's Penang Hawkers' Fare which runs from **1 September to 17 September 2023**, diners can expect to whet their appetites with iconic hawker favourites such as **Penang Laksa, Char Kway Teow, Oyster Omelette, Penang Prawn Mee, Roti Canai**, and **Kway Teow Soup** all prepared à la minute.

Starting with appetisers, the newly added **Pasembur**, in addition to **Cuttlefish Kang Kong** and **Penang Rojak** is a delight! This well-known Malaysian salad consists of shredded cucumbers, turnip, bean sprouts, potatoes, boiled egg, and deep-fried fritters topped with a mild spicy and sweet peanut sauce like morsels of food on a plate.

Diners can look forward to fill their plates with the aromatic and crunchy **Ban Chang Kueh** (Chinese Peanut Pancake). Watch how the hawkers skillfully spread a layer of batter into a circular griddle pan

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and wait for each piece to crisp up before sprinkling over with sugar and toasted ground peanuts before folding the pancake in halves. Two optional fillings, **cream corn** and **black sugar** are offered to enhance the flavour of the Ban Chang Kueh.

Another star dish to this edition is **Jiu Hu Char** or Stir-Fried Cuttlefish. The delicious “Jiu Hu Char” which translates to “fried cuttlefish” in Hokkien, is a favourite among Hokkien and Nyonya households in Penang. Enjoy with sambal belacan wrapped with crispy lettuce in bite-size parcels, diners will be sure to return for more!

The final standout item on the menu is **See Guo Tng**, often known as “**Four Fruit Soup**”, a traditional Chinese-style sweet soup which can found in most of the city’s food stands. The Penangites enjoy this classic dessert because of its sweet flavour from ginkgo nuts, longan, sweet potato, red bean sago and its cooling properties. Savour this delicious dessert while you engage in a casual conversation with fellow dining companions

Delicious sweets like **Ice Kachang** and **Chendol** offer an enjoyable finale to the dinner. In addition to the buffet, guests may also indulge in an unlimited flow of coffee, tea, Teh Tarik, calamansi, and Bandung beverages.

The **Penang Hawkers’ Fare** is available from **1 September to 17 September 2023** 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)

For enquiries, please visit **[www.yorkhotel.com.sg](http://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.

#### **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 green mango 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.

#### **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.

### **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.

### **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!

### **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.

### **Jiu Hu Char (Stir Fried Cuttlefish)**

Jiu Hu Char is a staple dish at Nyonya eateries and often enjoyed during major festivals in Penang. This dish is usually served as a side dish or as an appetiser in the form of a lettuce wrap. Satiating and full of flavourful components including julienned vegetables, chopped cuttlefish, Chinese turnip, carrots, dried shiitake mushroom, and pork belly. The hearty filling for fried Popiah (Spring Rolls) can also be made from this hearty mixture.

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### **Ban Chang Kueh**

Dessert lovers will not be disappointed with these piping hot golden-brown pancakes enveloping a spoonful of melted margarine with ground peanuts and sugar. The Ban Chang Kueh is made in a customised small round pan that result in melt-in-your-mouth interior and crispy edges.

### **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 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**, gourmands 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](http://www.yorkhotel.com.sg).

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