

PENANG HAWKERS' FARE RETURNS THIS DECEMBER, ENHANCING THE FESTIVE CELEBRATIONS AT YORK HOTEL SINGAPORE



Savour a tantalising spread of Penang hawker food prepared by the hawkers from Penang.

Singapore, November 14, 2025 – As the festive season approaches, York Hotel Singapore ushers in the return of the third edition of our **Penang Hawkers' Fare**, taking place from **19 December 2025 to 4 January 2026**.

Perfectly timed for the year-end gatherings, the hotel's Penang Hawkers' Fare offers a unique dining experience for guests looking to savour timeless Penang hawker favourites such as **Oyster Omelette**, **Penang Laksa**, **Penang Prawn Mee**, **Char Kway Teow**, **Penang Rojak**, and **Nasi Lemak with Inche Kabin**.

Beyond the main dishes, guests can also look forward to perennial crowd-pleasers such as **Roti Canai** and an array of sweet treats including **Ban Chang Kueh**, **Ice Kachang**, and **Chendol**. Complete the feast with a refreshing flow of Calamansi, Teh Tarik, Bandung, coffee, and tea, a truly indulgent experience that transports guests straight to the bustling streets of Penang.

The **Penang Hawkers' Fare** is available from **19 December 2025 to 4 January 2026** 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 between 5 and 11 years of age (Mondays to Thursdays)
S\$42* per adult, S\$27* per child between 5 and 11 years of age (Fridays, Saturdays, Sundays, and Public Holidays)

For more information or to make a reservation, please visit <https://tinyurl.com/4ys7mhrv>.

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

Editor's Note:

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

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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.

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 cucumber, refreshing green mango and pineapples.

Nasi Lemak with Inche Kabin

This fragrant *nasi lemak* rice is paired with crispy Nyonya-style deep-fried Chicken. The *Inche Kabin* (deep-fried chicken) is marinated in a blend of ingredients such as coconut milk, shallot, and turmeric powder, resulting in a savoury flavour with an added crunch. Enjoy with the sliced cucumber, special 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.

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, 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.

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.

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.

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