



YORK HOTEL  
SINGAPORE

# Mother's Day

## APPRECIATION LUNCH BUFFET AT YORK HOTEL

12 MAY, 2024 | FROM 12P.M. TO 3P.M.

S\$78\* Per Adult | S\$38\* Per Child (5 to 11 Years Old)

### FROM THE SHOW KITCHEN

#### Crustacean

Steamed Mud Crab, Mussels, Prawns in Garlic and Scallion Sauce

#### Korean-style Tacos

Choice of Chicken Bulgogi or Barbecue Pork Belly  
(served with Rainbow Slaw Salad with Guacamole and Heirloom Tomato Salsa)

#### Flavours of Taiwan

Orh Ah Mee Sua (Oyster Mee Sua with Shredded Chicken)

### FRESH GARDEN DELIGHTS

#### Fresh Greens

Romaine Lettuce, Mesclun

#### Choice of Condiments

Japanese Cucumber, Shredded Carrot, Cherry Tomato, Corn Kernel,  
Garlic Croutons, Black Olive, Golden Raisins, Pumpkin Seed, Bacon Bits,  
Parmesan Cheese

#### Choice of Dressing

Thousand Island, Caesar Dressing, Japanese Sesame Dressing

### 'CREATE YOUR OWN ROJAK'

Cucumber, Jicama, Pineapple, Bean Sprouts, Green Mango, Chinese Dough  
Fritters, Fried Bean Curd, Chilli Paste, Torch Ginger Flower, Rojak Sauce

### 'CULINARY KICKOFF'

'Som Tum' (Thai Green Papaya Salad)

Dahi Vada (Deep-fried Lentil Balls in Yoghurt)

Bún Thịt Nướng (Vietnamese Grilled Pork and Rice Noodles)

Lahpet Thoke (Burmese Fermented Tea Leaf Salad)

### 'SOUP SENSATION'

Soup Kambing

Sakura Chicken Broth with Snow Fungus and Wolfberries



**JAPANESE ODEN UDON**

Japanese Noodles with Baby Abalone, Fish Cake, Fish Tofu, Daikon, Bean Curd and Kombu Dashi Broth

**CHEF'S SPECIALTIES**

Hong Kong Braised Beef Brisket and Tendon  
Pad Kra Pao Goong (Thai Holy Basil Prawn Curry)  
Steamed Barramundi Teochew Style  
Filipino Chicken Adobo  
Stewed Chai Boey (Mustard Green and Roasted Pork)  
Stir-fry String Beans with Dried Shrimp  
Braised Tofu and Assorted Mushroom in Abalone Sauce  
Korean Rose Tteokbokki with Creamy Sauce and Mini Sausages  
Butterfly Pea Flower Jasmine Rice  
Assorted Crackers

**SWEET TEMPTATIONS**

**Chilled Taiwanese Taro Balls**

choice of one dessert base: Bean Curd, Grass Jelly, Ai-Yu Jelly  
(served with Taro Ball, Sweet Potato Ball, Red Bean, Green Bean, Peanut and Lotus Seed)

**Local Desserts and Fresh Fruits**

Hot Cheng Tng  
Bubur Kacang Hijau (Green Bean with Coconut Cream and Sago Pearls)  
An assortment of Nyonya Kueh  
Fresh Fruit Platter

**UOB CREDIT CARD SPECIAL**

Mum dines free\* with three paying adults. A non-refundable deposit of S\$50 is required at the time of payment to guarantee your reservation.

\*Applicable to 1 redemption per table of 4 diners.

Pre-payment by 1 May 2024 to enjoy the offer.

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

