

**YORK HOTEL SINGAPORE UNVEILS A MENU OF TIMELESS
FESTIVE DELIGHTS FOR THE HOLIDAY SEASON**

Wrap up the year on a jubilant note and enjoy the heartwarming revelry of the celebratory season with an effortless party with York Hotel's tantalising selection of flavourful Christmas treats.



Festive Takeaway Specials from York Hotel

From top left to right: Baked Nordic Salmon Christmas Cottage Pie; Grilled Black Angus Tomahawk Steak with Chimichurri Sauce and Grilled Corn on Cob

From bottom left to right: Assorted Grilled Bratwurst; Raisin and Cherry Liqueur Egg Tart set; Earl Grey and Cranberry Egg Tart set

SINGAPORE, September 29, 2023 - Christmas is always a time of celebrations, laughter, warmth, togetherness, and feastings intertwine. As the festive season approaches, embark on a culinary journey that captures the essence of a forest-inspired festive menu. Celebrate the spirit of Christmas with merry treats from York Hotel's line-up of festive culinary delights, available **from December 1, 2023 to January 1, 2024**. Whether you are planning an intimate family gathering or a festive feast with friends, our tantalising festive specials will elevate your celebrations.

YORK HOTEL

SINGAPORE



Holiday Cheer Bundle Set

HOLIDAY CHEER BUNDLE (\$228 NET, SERVES 4 TO 5 PERSONS)

Revel in the season with an enticing gourmet bundle from us. Featuring a combination of our Christmas favourites, have your fill of the **Oven-roasted Chicken with Lemon, Rosemary and Shallot Sauce** and **Maple Glaze St Louis Baby Back Rib**. Other satiating creations included in this bundle are **Assortment of Roasted Potatoes with Drambuie**, **Roasted Butternut Pumpkin and Carrot Cardamom Soup with Mini Onion Rolls**, and **Classic Christmas Vegetable Medley with Glazed Chestnuts**, all are the classic trimmings you need for a delightful festive spread.

Festive treats from the bundle are available as à la carte item (**please refer to the appendix for pricing details**).

GRILLED BLACK ANGUS TOMAHAWK STEAK WITH CHIMICHURRI SAUCE AND GRILLED CORN ON COB (\$198 NET, 1KG)

Another new offering to this year's menu, the **Grilled Black Angus Tomahawk Steak** is the pièce de résistance. Renowned for its premium quality and impressive cut of meat, its superior marbling adds a rich and bold taste to the grain-fed steak.

Perfectly grilled while maintaining its juiciness, pair with the accompanying Chimichurri, a herbaceous and zesty sauce made with herbs and spices that adds a pleasant touch to this dish. Every bite gives a rich, buttery, melt-in-your-mouth texture, a true delicacy for steak enthusiasts!

BAKED NORDIC SALMON CHRISTMAS COTTAGE PIE (\$98 NET, SERVES 4 TO 5 PERSONS)

A traditional fish and vegetable pie with fluffy mashed potatoes topping. Our culinary team has given this traditional dish an innovative twist for the holiday season. Filled with Japanese mushroom filling, Spinach and Dill Chardonnay Cream sauce encased with buttery mashed potato baked till golden brown, our **Baked Nordic Salmon Christmas Cottage Pie** provides a satisfying and indulgent taste, a sure hit at any festive gathering!

ROASTED CAJUN TURKEY WITH CHESTNUT STUFFING, LINGONBERRY AND SHALLOT SAUCE (\$198 NET, 5KG)

Christmas is all about old traditions, such as exchanging Christmas cards, decorating a Christmas tree, and feasting on a delicious turkey. A traditional holiday feast, be sure to include our **Roasted Cajun Turkey with Chestnut Stuffing, Lingonberry and Shallot Sauce** to your menu. A flavourful festive dish comprising an earthy-flavoured chestnut stuffing of dried fruits, minced chicken, and a harmonious blend of Cajun spices. This dish also comes with two exquisite sauces - Lingonberry sauce and Eschalot sauce. This gourmet masterpiece delivers a symphony of flavours that dance on your taste and is ideal for a family-sized celebration!

ASSORTED GRILLED BRATWURST (\$48 NET, SERVES 4 TO 5 PERSONS)

Another holiday favourite, the combination of Thüringer pork snail bratwurst, chicken, and veal bratwurst are seasoned with a blend of spices and grilled to perfection. The pairing of the bratwurst with tangy our special Dijon mustard and zingy pickles adds a dynamic mix of flavours.

Enjoy with warm herb-infused focaccia toast with dollops of the Dijon mustard sauce; the aromatic element of the toast nicely complements the grilled bratwurst and condiments, making this a delicious treat for the holiday season.

MAPLE GLAZED ST LOUIS BABY BACK RIB (\$68 NET, 800GM)

White Rose Café reprises the classic smoked baby back rib with a delicious Maple Glaze. Impress your guests with the decadent **Maple Glaze St Louis Baby Back Rib** expertly prepared by our culinary team; this plate of pleasurable gourmet delight will leave diners vying in seconds.

ASSORTMENT OF ROASTED POTATOES WITH CLASSIC DRAMBUIE (\$35 NET, SERVES 4 TO 5 PERSONS)

A popular side dish for festive feasting, include our **Assortment of Roasted Potatoes with Classic Drambuie** for your holiday feasts. Distinctively delicious and bursting with flavours, the crispy roasted orange, purple sweet potatoes, red and white washed potatoes are scented with Drambuie, a Scotch whisky liqueur known for its sweet, slightly herbal, and honeyed taste.

ROASTED BUTTERNUT PUMPKIN AND CARROT CARDAMON SOUP (\$35 NET, SERVES 4 TO 5 PERSONS)

Make room for the **Roasted Butternut Pumpkin and Carrot Cardamom Soup** before the feast begins. This robust and creamy soup is made of butternut pumpkin, carrot, cream, and cardamom spice. Pair with the accompanying mini onion rolls, this is a must-have for the holiday table!

CLASSIC CHRISTMAS VEGETABLE MEDLEY WITH GLAZED CHESTNUTS (\$35 NET, SERVES 4 TO 5 PERSONS)

Another delightful and festive side dish that often graces holiday tables, the **Classic Christmas Vegetable Medley with Glazed Chestnuts** is a combination of seasonal vegetables, such as broccoli, cauliflower, baby carrot, brussels sprout, zucchini, grilled corn wedge, king oyster mushrooms, and glazed chestnuts for an extra flavour and texture.

DELICIOUS SHORT CRUST PASTRIES FOR THE SEASON OF FEASTINGS (FROM \$18 NET)

Adding versatility to the takeaway menu, the hotel's classic **Slipper Lobster Pie, Chicken Pie,** and **Curry Puff** continue to be part of the annual festive takeaway menu. From mild spicy to savoury flavours, these handmade creations add a touch of elegance to any special occasion.

YORK HOTEL

SINGAPORE

Fans of our Portuguese egg tarts will be delighted to find two delectable limited-time festive flavours of Portuguese egg tarts from the menu. The **Raisin and Cherry Liqueur Egg Tart Set** and **Earl Grey and Cranberry Egg Tart Set** are unique variations that lend a delightful twist to the classic egg tart, adding a touch of seasonal flair and a burst of flavour.

Whether you are enjoying it as a sweet ending to a meal or as a delightful accompaniment to a leisurely tea break, these treats are poised to satisfy a variety of cravings.

YORK HOTEL'S FESTIVE TAKEAWAY 2023

York Hotel Singapore's festive takeaway starts from **December 1, 2023 to January 1, 2024** and is available for pick up from White Rose Café **between 11.00 a.m. and 8.00 p.m. daily. An advanced order of three (3) working days is required.**

For more information on York Hotel's festive takeaway, please visit www.yorkhotel.com.sg/offers/revel-in-an-enchanting-yuletide-celebration-with-york-hotel or call White Rose Café at **(65) 6737 0511**.

CREDIT CARD SPECIALS

Citibank, DBS/ POSB, UOB, and HSBC cardmembers enjoy the following offers:

- **Early bird special:** Spend a minimum S\$300 net in a single receipt and receive a bottle of Jean Pierre Merlot red wine with full payment and orders received **by 15 December 2023. Regular offers are also eligible for the Early Bird Special as long orders and full payment are received by 15 December 2023.**
- Regular offer: 15% off festive takeaway treats (**valid for 1 to 22 December and 26 to 29 December 2023**)
- Regular offer: 10% off festive takeaway treats (**valid for 23 to 25 December 2023, 30 December 2023 to 1 January 2024**)

YORK HOTEL

SINGAPORE

Festive Treats	Serving Size	Net Price
Holiday Cheer Bundle <ul style="list-style-type: none"> • Oven-roasted Chicken with Lemon, Rosemary and Shallot Sauce • Maple Glaze St Louis Baby Back Rib • Roasted Butternut Pumpkin and Carrot Cardamom Soup with Mini Onion Rolls • Assortment of Roasted Potatoes with Classic Drambuie • Classic Christmas Vegetable Medley with Glazed Chestnuts 	Serves 4 to 5 persons	S\$228.00
Grilled Black Angus Tomahawk Steak with Chimichurri Sauce and Grilled Corn on Cob	1 kg*	S\$198.00
Roasted Cajun Turkey with Chestnut Stuffing, Lingonberry and Shallot Sauce	5 kg	S\$198.00
Baked Nordic Salmon Christmas Cottage Pie	Serves 4 to 5 persons	S\$98.00
Oven-roasted Chicken with Lemon, Rosemary and Shallot Sauce	1.8kg*	S\$ 78.00
Maple Glaze St Louis Baby Back Rib	800 gm*	S\$68.00
Assorted Grilled Bratwurst served with Dijon Mustard, Pickled Onion, Herb Focaccia Toast	Serves 4 to 5 persons	S\$48.00
Roasted Butternut Pumpkin and Carrot Cardamom Soup with Mini Onion Rolls	Serves 4 to 5 persons	S\$35.00
Assortment of Roasted Potatoes with Classic Drambuie	Serves 4 to 5 persons	S\$35.00
Classic Christmas Vegetable Medley with Glazed Chestnuts	Serves 4 to 5 persons	S\$35.00
York Hotel's Signature Pies <ul style="list-style-type: none"> • Slipper Lobster Pie • Family Size Chicken Pie • Box of Regular Chicken Pies • Box of Mini Chicken Pies • Box of Curry Puffs 	8" / 24cm 8" / 24cm 4 pieces 4 pieces 4 pieces	S\$180.00 S\$78.00 S\$36.00 S\$20.00 S\$20.00
York Hotel's Limited-Edition Festive Portuguese Egg Tarts <ul style="list-style-type: none"> • Raisin and Cherry Liqueur Egg Tart Set • Earl Grey and Cranberry Egg Tart Set 	4 pieces 4 pieces	S\$18.00 S\$18.00
Jean Pierre Merlot / Jean Pierre Chardonnay Wine	1 bottle	S\$65.00

Prices quoted are based on the weight of cooking. All prices are inclusive of prevailing Goods and Services Tax (GST).

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 Annexed 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, 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 Flavors 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, a perfect oasis to enjoy a fresh brew and our signature chicken pie and curry puff.

York Hotel is also honoured to be the recipient of SG Clean, 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.

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