

INDULGE MOM WITH A MEMORABLE MOTHER'S DAY MEAL AT YORK HOTEL



Image for illustration purposes only.

SINGAPORE, APRIL 5, 2024 – This Mother’s Day, whisk mum to an exceptional culinary experience like no other. On **11 and 12 May 2024**, our **Mother’s Day buffet lunch** features a diverse selection of well-loved delights from Singapore and popular specialties inspired by the flavours of Asia that will impress the queen of the household. Take this chance to show your appreciation for her endless love, and what better way enjoy a cherished celebration with mummy dearest than by lavishing her with an indulgent feast at White Rose Café.

For those seeking a more intimate setting, explore our cosy and spacious function venues, perfect for the celebration. Opt for our hearty six-course **Mother’s Day Enchanting Dinner Set at S\$588*(8 diners)** or indulge in our seven-course **Mother’s Day Celebratory Dinner Set at S\$668* (8 diners)**. Both menus are crafted to tantalise the taste buds with soul-satisfying flavours. Menus are available from 3 to 12 May 2024.

MOTHER’S DAY APPRECIATION BUFFET LUNCH | 11 AND 12 MAY 2024 | 12 P.M. TO 3 P.M.

Spend a quality weekend date and jazz up mummy’s day by treating her to a resplendent buffet spread with a symphony taste of local and Asian specialties. Begin the celebration with notable starters such as **Dahi Vada** (Deep-fried Lentil Balls in Yoghurt), **Bún Thịt Nướng** (Vietnamese Grilled Pork and Rice Noodles), and **Lahpet Thoke** (Burmese Fermented Tea Leaf Salad).

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Shellfish lovers can look forward to sinking their teeth into the **Steamed Mud Crab, Mussels and Prawns in Garlic and Scallion Sauce**. There are also the **Japanese Oden** and 'Create Your Rojak' stations, all promising a real treat for mum.

The sprawling buffet continues with a generous array of Chef's specials, such as **Soup Kambing, Hong Kong Braised Beef Brisket and Tendon, Pad Kra Pao Goong, Steamed Barramundi Teochew Style, Braised Bean Curd with Mushrooms in Abalone Sauce, and Korean Rose Tteokbokki with Creamy Sauce and Mini Sausages**. For dessert, diners can look forward to an unlimited serving of the popular **Chilled Taiwanese Taro Balls**. This dessert is renowned across all parts of Taiwan, particularly in Jiufen Old Street. Served chilled, diners can choose from Bean Curd, Grass Jelly and Ai-Yu Jelly as the base, complemented by a variety of tasty accompaniments such as Taro Ball, Sweet Potato Ball, and Red Bean. For a taste of Singaporean favourites, **Hot Cheng Teng, Bubur Kacang Hijau**, and an assortment of Nonya Kueh await to delight all dessert lovers.

White Rose Café's 'Mother's Day Appreciation Buffet Lunch' is priced at **S\$78* per adult** and **S\$38* per child aged between 5 and 11**. Available for dine-in only.

To view the menu, please refer to **Appendix A**. For reservation, please book via <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing>

MOTHER'S DAY DINNER SET MENUS | 3 TO 12 MAY 2024 | 6.30 P.M. TO 10 P.M.

Treat Mom to an unforgettable culinary experience with a delectable feast featuring sumptuous culinary treats specially crafted for this joyous occasion. Highlights from the menus include **Braised Shark's Fin with Diced Prawn and Scallop in Golden Superior Broth, Steamed Sakura Chicken with Chinese Ham, Fried Rice with Crab Meat and Dried Conpoy, and Double-boiled Hashima with Lily Bulb and Red Date**.

With charming ambience of our cosy function venues, accompanied by impeccable service, make every moment special with our Early Bird special offer. Diners who confirm their booking with us will receive a bottle of red or white house wine with a non-refundable deposit of S\$100 received by 1 May 2024.

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Please refer to Appendix B to view the menus. Advance reservation of three (3) days is required. For reservation, please book via <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing>

***Function venues are subject to availability at the time of booking.**

UOB CREDIT CARD PROMOTION

Mother's Day Offer

Mum dines free* with three paying adults for Mother's Day Lunch Buffet (11 and 12 May 2024). A non-refundable deposit of S\$50 by 1 May 2024 is required at the time of payment to guarantee your reservation. *Maximum 1 complimentary redemption for every table of 4.

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APPENDIX A

**MOTHER'S DAY APPRECIATION LUNCH BUFFET
11 AND 12 MAY 2024
12 P.M TO 3 P.M.**

S\$78* Per Adult | S\$38* Per Child (5 to 11 years of age)

FROM THE SHOW KITCHEN

Crustacean

Steamed Mud Crab, Mussels and 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 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

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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 dessert base: Bean Curd, Grass Jelly and 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. Pre-pay by 1 May 2024 to enjoy this offer.

*Applicable to 1 redemption per table of 4 diners.

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

APPENDIX B

MOTHER'S DAY ENCHANTING 6-COURSE DINNER SET MENU

3 TO 12 MAY 2024 | 6.30 P.M. TO 10 P.M.

S\$588* (SERVES 8 PERSONS)

金汤鱼翅海皇羹

Braised Shark's Fin with Diced Prawn and Scallop in Golden Superior Broth



金华玉树鸡

Steamed Sakura Chicken with Chinese Ham



豆酥蒸笋壳鱼

Steamed Marble Goby Fish with Granulated Soybean



鲍汁十头鲍鱼扒豆根

Braised Ten-Head Abalone with Beancurd Skin, Seasonal Vegetable in Abalone Sauce



蟹肉干贝炒饭

Fried Rice with Crab Meat and Dried Conpoy



红枣百合炖雪蛤

Double-boiled Hashima with Lily Bulb and Red Date

Menu is inclusive of beverages. For dine-in only.
Price is subject to 10% Service Charge and prevailing Goods & Services Tax (GST).
Advance reservation of three (3) days is required.

*Function venues are subject to availability at the time of confirmation.

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APPENDIX B (CONT'D)

MOTHER'S DAY CELEBRATORY 7-COURSE DINNER SET MENU

3 TO 12 MAY 2024 | 6.30 P.M. TO 10 P.M.

S\$668* (SERVES 8 PERSONS)

金汤鱼翅海皇羹

Braised Shark's Fin with Diced Prawn and Scallop in Golden Superior Broth



金华玉树鸡

Steamed Sakura Chicken with Chinese Ham



豆酥蒸笋壳鱼

Steamed Marble Goby Fish with Granulated Soybean



鲍汁十头鲍鱼扒豆根

Braised Ten-Head Abalone with Bean Curd Skin, Seasonal Vegetable in Abalone Sauce



一品东坡肉

Braised Iberico Pork Belly with Soy Sauce



蟹肉干贝炒饭

Fried Rice with Crab Meat and Dried Conpoy



红枣百合炖雪蛤

Double-boiled Hashima with Lily Bulb and Red Date

Menu is inclusive of beverages. For dine-in only.
Price is subject to 10% Service Charge and prevailing Goods & Services Tax (GST).
Advance reservation of three (3) days is required.

*Function venues are subject to availability at the time of confirmation.

APPENDIX B (CONT'D)

MOTHER'S DAY 2024 DINNER SET MENUS

Early Bird Special:

Receive one bottle of red or white house wine with reservation confirmed and a non-refundable S\$100 deposit received **by 1 May 2024**.

Entitlements*:

- Menus are inclusive of Chinese tea and soft drinks
- Car park passes per confirmed table of 8 diners

Terms and Conditions:

- Set menus are **available from 3 to 12 May 2024**
- Prices quoted are subject to 10% service charge and prevailing Goods and Services Tax (GST)
- The Management reserves the rights to substitute any of the menu items as and when it deems fit
- *Function venues are subject to availability at the time of confirmation.

For reservation, please book via <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing>

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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 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 specialties brimmed with distinctive local and international flavours as well as perennial Penang specialties from its popular thrice-yearly 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 the 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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