

**USHER IN A ROARING START TO THE LUNAR NEW YEAR OF THE DRAGON WITH A  
SPLENDID SELECTION OF FESTIVE OFFERINGS AND AN EXCEPTIONAL GETAWAY  
AT YORK HOTEL SINGAPORE**



**Braised Pork Knuckle with Sea Cucumber, Black Moss  
and Broccoli**



**Golden Treasure Seafood Pot**

**Singapore, 1 December 2023** – York Hotel Singapore is excited to welcome the Lunar New Year of the Dragon with a delightful array of new and time-honoured creations, perfect for the season of happy reunions. Elevate the celebration to a high note by gathering the family for a decadent **Reunion Buffet Dinner (9 February 2024)** at White Rose Café where the buffet spread boasts mouth-watering delights that are beyond delicious. In the spirit of gifting, multiply the joy of the celebratory season by sending delectable festive delicacies from our online **takeaway menu (25 January to 24 February 2024)** along with heartfelt wishes to cherished friends and esteemed business associates.

**REUNION BUFFET DINNER | 9 FEBRUARY 2024, 6.30 P.M. TO 10 P.M. | WHITE ROSE CAFE**

Lunar New Year, the most anticipated festival of the Chinese calendar, is a time for feasting and sharing precious moments with loved ones. A sensory treat, the reunion dinner is a deeply meaningful and heartwarming tradition where families reconnect to welcome the new year on an auspicious note.

Priced at **S\$88++ per adult** and **S\$40++ per child (aged 5 to 11 years old)**, the dinner buffet menu showcases the finest and most coveted ingredients of a Lunar New Year cuisine, from **Five Treasures Shark's Fin Soup with Fish Maw and Crab Meat; Stewed Beef Brisket and Tendon with Chu Hou Sauce; Lychee Wood Roasted Duck with Braised Sea Cucumber; Wok-fried Cereal Prawn with Curry Leaf** to **Assorted Seafood with Singapore-**

style **Chilli Sauce served with Fried Mini Mantou**. The evening's repertoire also includes unlimited servings of Lunar New Year sweet treats such as **Bubur Cha Cha, Osmanthus Jelly with Gingko Nuts, Dried Longan, Goji Berry and Red Date**, and **Mandarin Orange Panna Cotta with Confiture de Kumquat**.

Dine-in customers can look forward to toss to success, prosperity, and make wishes for the year ahead with our regular Prosperity 'Lo Hei' with Smoked Nordic Salmon and Mini Abalone for a table of 4 to 7 diners or a large Prosperity 'Lo Hei' with Smoked Nordic Salmon and Mini Abalone for a table of 8 to 12 diners. (Refer to **Appendix A** for details).

**LUNAR NEW YEAR TREATS FOR TAKEAWAY | 25 JANUARY TO 24 FEBRUARY 2024**



**Prosperity Lo Hei with Smoked Nordic Salmon and Mini Abalone**



**Fragrant Fried Rice Wrapped with Preserved Meat wrapped in Lotus Leaf**

To mark the year of the dragon – known as one of the supreme animals out of all twelve Chinese zodiacs, York Hotel Singapore unveils an attractive array of auspicious treats for sharing good fortune and blessings. From White Rose Café's **Lunar New Year takeaway menu**, our **'Abundance of Wealth' Celebratory Bundle (S\$268 net, serves 4 to 5 persons)** comprises popular treats such as **Prosperity Lo Hei with Smoked Nordic Salmon and Mini Abalone (large); Eight Treasures Chicken; 'Fa Cai Luo Han Zhai', Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf**, and **Traditional Yam Paste with Pumpkin and Gingko Nuts**.

Well-received from last year's Lunar New Year promotion, our **Golden Treasure Seafood Pot (serves 4 to 5 persons, S\$198 net)** returns to the menu. Designed for sharing and served in a casserole pot, this dish boasts a hearty selection of coveted ingredients such as fish maw, sea cucumber, scallop, goji berry, all accentuated by the richness of the shark's cartilage collagen broth.

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A favourite dish for festive occasions and banquet, the **Braised Pork Knuckle with Sea Cucumber, Black Moss, and Broccoli (S\$118 net, serves 4 to 5 persons)** is a flavourful and incredibly succulent dish due to its high collagen content. Slow-cooked in a superior gravy with sea cucumber, black moss and broccoli, the flavours are melded together for a sea-like umami and earthy flavour.

Other festive must-haves from the takeaway menu include **Eight Treasures Chicken (S\$88 net)**; **'Fa Cai Luo Han Zhai' (S\$48 nett)** and **Stir-fried Prawn in Sweet and Spicy Sauce (S\$68 net)**. Conclude the feast with a pair of our highly-recommended **Double Prosperity Osmanthus Jelly with Ginkgo Nuts, Dried Longan, Goji Berry and Red Date (new, serves 4 to 5 persons, S\$68 net)** handcrafted in the shape of a carp (fish or 鱼 'yu') which signifies good fortune, wealth, and luck. Toss to a year of an abundance of wealth and good luck with our **Prosperity Lo Hei with Smoked Nordic Salmon and Mini Abalone (S\$65 net, regular | S\$75 net, large)**. For a delightful crunch, add the **crispy Fish Skin** at **S\$6 net per portion**.

All takeaway dishes require **three (3) working days advance order**. Customers can self-collect at White Rose Cafe **between 25 January and 24 February 2024 from 11.00 a.m. to 8.00 p.m.** The last collection on the eve of Lunar New Year (9 February 2024) is 4.00 p.m.

### CREDIT CARD SPECIALS

**Citibank, DBS/POSB, HSBC, and UOB cardholders** enjoy the following:

- **Early Bird Offer:** Enjoy 15% off **Lunar New Year takeaway items** in a single receipt, valid from 25 January to 4 February, 2024.
- **Regular Offer:** Enjoy 10% off Lunar New Year takeaway items from 5 February to 24 February, 2024 **except** February 9, 2024 (the eve of Lunar New Year).
- **Lunar New Year Reunion Buffet Dinner (9 February, 2024):** Enjoy 10% off Lunar New Year Reunion Dinner (eve of Lunar New Year) with full payment received **by 31 January, 2024**. Receive a bottle of Jean Pierre Merlot with minimum 8 paying diners.

For enquiries about York Hotel Singapore's Lunar New Year takeaway specials and Lunar New Year Reunion Dinner Buffet, please call **White Rose Café** at **(65) 6737 0511** or book directly via <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing>

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### **LUNAR NEW YEAR CELEBRATORY LUNCH AND DINNER MENUS | 25 JANUARY TO 24 FEBRUARY 2024**

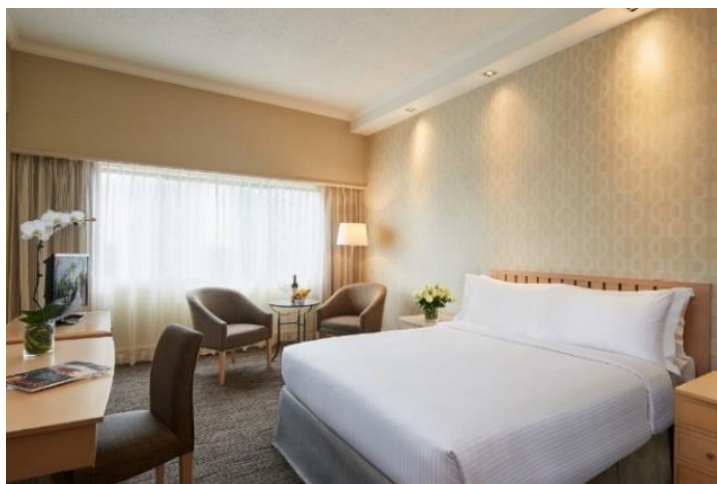
In the spirit of the Lunar New Year, express appreciation to esteemed clients or associates with a memorable meal at York Hotel Singapore. We offer a choice of spacious venues and two **eight-course celebratory menus** to choose from.

Start the meal with the **Prosperity Lo Hei with Smoked Nordic Salmon and Mini Abalone (large)** which is part of the menus. For an abundant spread, the **'Good Tidings' menu (S\$888++ per table of 10 diners)** features indulgent delights such as **Braised Shark's Fin Soup with Fish Maw and Enoki Mushroom**, **'Bi Feng Tang' Chicken**, **Stir-fried Broccoli with Dried Oyster and Sea Whelk**, and **Mango Sago Pomelo**.

For an even grander celebration, elevate the dining experience with our **'Abundance of Happiness' menu (S\$988++ per table of 10 diners)**. Tantalising festive creations include **Teochew Style Steamed Red Grouper**, **Drunken Prawn**, **Braised Pork Trotter with Broccoli, Chestnut and Mushroom** and **Traditional Yam Paste with Pumpkin and Gingko Nuts** to end the meal on a sweet note.

**Please refer to Appendix B for details.** A three (3) working days reservation is required for the Lunar New Year celebratory set menus. For more information, please get in touch with our **Events Team** at **(65) 6830 1121/ 1187 / 1203** or **email [events@yorkhotel.com.sg](mailto:events@yorkhotel.com.sg)**.

### **LUNAR NEW YEAR GETAWAY SPECIAL | 1 TO 29 FEBRUARY 2024**



York Hotel's Superior Room

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Celebrate the Lunar New Year with a pampering stay at York Hotel, and immerse in the revelry of the festive season. Book a stay in our spacious **Superior Room** and **enjoy 8% off our Flexible Rates. This offer is applicable for stays between 1 and 29 February 2024.** Quote 'CNY8' when book direct via the hotel's website.

## **Terms and Conditions:**

- Valid for check-in between 1 and 29 February, 2024 (both dates inclusive)
- Room rate is subject to service charge and prevailing government taxes and subject to change without prior notice
- Rooms are subject to availability, and reservation is required
- Upon reservation, credit card will be charged for the total amount indicated on the booking confirmation page and email
- A refund of the deposit is not allowed if your reservation is cancelled or modified 72 hours before check-in
- Not valid in conjunction with other promotions and discounts

For enquiries, please call **(65) 6737 0511** or email [reservations@yorkhotel.com.sg](mailto:reservations@yorkhotel.com.sg).

## **Editor's Note:**

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

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## APPENDIX A

### **REUNION BUFFET DINNER @ YORK** **FRIDAY, 9 FEBRUARY 2024** **6.30 P.M. TO 10 P.M.**

#### **APPETISER**

Thai Basil Roasted Pork Belly Salad  
Sous Vide Poached Chicken with Sze Chuan Sauce  
Jellyfish and Top Shell Salad with Roasted Sesame Dressing  
Silken Bean Curd with Century Egg and Scallion Soya Dressing  
Chilled Black Fungus and Cucumber Salad  
Prosperity 'Lo Hei' with Smoked Nordic Salmon and Mini Abalone (**one serving per table**)

#### **SOUP**

Five Treasures Shark's Fin Soup with Fish Maw and Crab Meat  
Double-boiled Sakura Chicken Soup with Cordyceps and Bamboo Pith

#### **LUNAR NEW YEAR SPECIALTIES**

Stewed Australian Beef Brisket and Tendon with Chu Hou Sauce  
Lychee Wood Roasted Duck with Braised Sea Cucumber  
Braised Pork Trotter with Chestnut and Black Moss  
Herbal Chicken wrapped in Lotus Leaf  
Wok-fried Cereal Prawn with Curry Leaf  
Teochew-style Steamed Barramundi  
Stir-fried Seasonal Vegetables with Lotus Root, Black Fungus and Garlic  
'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables)  
Steamed Chicken Dumpling  
Assorted Preserved Meat and Yam Rice  
Longevity Ee Fu Noodles  
Assorted Seafood with Singapore-style Chilli Sauce served with Mini Fried Mantou  
(Scallop on shell, Tiger Prawn, Black Mussel and White Clams)  
Steamed Rice

#### **AUSPICIOUS SWEET TREATS**

Red Bean Soup with Glutinous Ball  
Bubur Cha Cha  
Chilled Peach Gum with Red Dates and Longan  
Osmanthus Jelly with Gingko Nut, Dried Longan, Goji Berry and Red Date  
Mandarin Orange Panna Cotta with Confiture de Kumquat  
Strawberry Short Cake  
Deep-fried Yam and Sweet Potato Nian Gao  
An assortment of Lunar New Year Goodies  
Fresh Fruit Platter  
Mandarin Orange

**\$88\*\* Per Adult / \$40\*\* Per Child (age 5 to 11 years old)**

**Menu is inclusive of beverages. For dine-in only, and first-come-first-served basis with full payment made.**

This menu comes with a regular Prosperity Lo Hei with Smoked Nordic Salmon and Mini Abalone for confirmed table of 4 to 7 diners **OR** a large 'Prosperity Lo Hei with Smoked Nordic Salmon and Mini Abalone for 8 to 12 diners.

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SINGAPORE

## APPENDIX B

### LUNAR NEW YEAR CELEBRATORY MENU 25 JANUARY TO 24 FEBRUARY, 2024

#### **'GOOD TIDINGS' LUNCH / DINNER SET** **S\$888++ (SERVES 10 PERSONS)** 禧龙添满福套餐 (十人份)

##### 鱼跃龙门捞鱼生

Prosperity 'Lo Hei' with Smoked Nordic Salmon and Mini Abalone (Large)



##### 五福临门鱼翅汤

Braised Shark's Fin Soup with Fish Maw and Enoki Mushroom



##### 迎春避风塘鸡

'Bi Feng Tang' Chicken



##### 鸿运豉汁蒸鲈鱼

Steamed Seabass in Black Bean Sauce



##### 海螺蚝豉西兰花

Stir-fried Broccoli with Dried Oyster and Sliced Whelk



##### 龙腾虎跃喜醉虾

Drunken Prawn



##### 如意腊味荷叶饭

Steamed Glutinous Rice with Chinese Sausage wrapped in Lotus Leaf



##### 甜甜蜜蜜杨枝甘露

Mango Sago Pomelo

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

LUNAR NEW YEAR CELEBRATORY MENU  
25 JANUARY TO 24 FEBRUARY, 2024

**'ABUNDANCE OF HAPPINESS' LUNCH / DINNER SET**  
**S\$988++ (SERVES 10 PERSONS)**  
瑞气喜洋洋套餐(十人份)

鱼跃龙门捞鱼生

Prosperity 'Lo Hei' with Smoked Nordic Salmon and Mini Abalone (Large)



五福鱼翅鱼鳔羹

Braised Shark's Fin Soup with Fish Maw and Crab Meat



蒜香带子西兰花

Stir-fried Scallop with Broccoli, Chestnut and Shimeiji Mushroom in Garlic Sauce



如意潮州蒸红斑

Steamed Red Grouper in Teochew Style



栗子蘑菇焖猪手

Braised Pork Trotter with Broccoli, Chestnut and Mushroom



龙腾虎跃喜醉虾

Drunken Prawn



干贝韭菜焖伊面

Braised Ee Fu Noodles with Dried Scallop



芋泥白果金瓜

Traditional Yam Paste with Pumpkin and Gingko Nuts

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



**APPENDIX B (CONT'D)**

**LUNAR NEW YEAR 2024  
BANQUET SET MENUS**

**Early Bird Special:**

Receive one barrel of 20-litre beer when you confirmed your reservation **by 10 January, 2024.**

**Entitlements\*:**

- Menus are inclusive of beverages
- A bottle of House Pour wine per confirmed table
- Ivory seat cover for all dining chairs
- Car park passes based on 35% of confirmed attendance

**Terms and Conditions:**

- Set menus are **valid from 25 January 2024 to 24 February 2024**
- Prices quoted are based on minimum 30 persons (guaranteed)
- Entitlements and Early Bird Special are applicable for bookings with minimum 80 persons (guaranteed)
- A S\$50++ surcharge shall apply to package confirmed for 9, 10, 11 and 24 February 2024.
- Prices quoted are subject to 10% service charge and prevailing Goods and Services Tax (GST)
- Prices and menus are subject to change without prior notice.
- The Management reserves the rights to substitute any of the menu items as and when it deems fit.

For enquiries and reservations, please call our **Events team**  
at **(65) 6830 1121 / 1203** or email **events@yorkhotel.com.sg**

**APPENDIX C**

**LUNAR NEW YEAR TAKEAWAY SPECIALS 2024**

	Item	Serving	Price (in SGD and Net)
1.	<b>'Abundance of Wealth' Celebratory Bundle</b> <ul style="list-style-type: none"> <li>• Prosperity Lo Hei with Smoked Nordic Salmon and Mini Abalone (Large)</li> <li>• Eight Treasures Chicken</li> <li>• 'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables)</li> <li>• Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf</li> <li>• Traditional Yam Paste with Pumpkin and Gingko Nuts</li> </ul>	1 Set (Serves 4-5 persons)	S\$268.00*
2.	<b>Golden Treasure Seafood Pot</b> Shark's Cartilage Collagen Broth with Assorted Seafood (Fish Maw, Sea Cucumber, Scallop, Prawn, Chinese Cabbage, Mushroom, Leek and Goji Berry)	Serves 4 to 5 persons	S\$198.00*
3.	<b>Braised Pork Knuckle with Sea Cucumber, Black Moss and Broccoli</b>	Serves 4 to 5 persons	S\$118.00*
4.	<b>Eight Treasures Chicken</b>	Serves 4 to 5 persons	S\$88.00*
5.	<b>Beef Brisket and Tendon Stew with Chu Hou Sauce (New)</b>	Serves 4 to 5 persons	S\$88.00*
6.	<b>Stir-fried Prawn in Sweet and Spicy Sauce (New)</b>	Serves 4 to 5 persons	S\$68.00*
7.	<b>Prosperity Lo Hei with Smoked Nordic Salmon and Mini Abalone (New)</b>	Large	S\$75.00*
		Regular	S\$65.00*
8.	<b>Double Prosperity Osmanthus Jelly with Gingko Nuts, Dried Longan, Goji Berry and Red Date (New)</b>	A pair, serves 6- 8 persons	S\$68.00*
9.	<b>Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf</b>	Serves 4 to 5 persons	S\$58.00*
10.	<b>'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables)</b>	Serves 4 to 5 persons	S\$48.00*
11.	<b>Traditional Yam Paste with Pumpkin and Gingko Nuts</b>	Serves 4 to 5 persons	S\$38.00*
12.	<b>Smoked Nordic Salmon (for Prosperity Lo Hei)</b>	12 pieces (sliced)	S\$18.00*
13.	<b>Mini Abalone (for Prosperity Lo Hei)</b>	12 pieces	S\$16.00*
14.	<b>Crispy Fish Skin (for Prosperity Lo Hei)</b>	Per Portion	S\$6.00*
15.	<b>Pok Chui (Crispy crackers for Prosperity Lo Hei)</b>	Per Packet	S\$3.00*

**Note:**

\*All prices states are net prices. For dine-in, items are subject to 10% service charge and prevailing Goods and Services Tax (GST). Please place your order three (3) working days in advance.

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

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