

AMIDST SPARKLING LIGHTS AND YULETIDE CHEERS, ELEVATE YOUR CHRISTMAS CELEBRATION WITH A GLEAMING ARRAY OF FESTIVE DELIGHTS

Enjoy the classic tastes of Christmas with York Hotel's thoughtfully curated menu, where each dish embodies the warmth and tradition of the holiday season.



York Hotel's "The Great Christmas Bundle"

From clockwise: Classic Christmas Vegetable Medley with Glazed Chestnuts, Roasted Butternut Pumpkin and Carrot Cardamom Soup with Mini Onion Roll, Oven-roasted Chicken with Lemon, Rosemary, and Morel Sauce, Assorted Herb Roasted Potatoes, Maple Glazed St Louis Baby Back Rib

SINGAPORE, September 20, 2024 - Christmas is always a time of joy, cheer, and togetherness. To celebrate this special season, York Hotel Singapore joyfully welcomes this time-honoured season of the year with a dazzling array of delicious, holiday gourmet delights, imbued with the warm and inviting flavours of Christmas to bring the festive mood to the dining table. Available for takeaway **from December 1, 2024 to January 1, 2025**, share the magic of the jovial festive season with loved ones by gifting our exquisite Christmas gourmet set, or host a memorable holiday party with our classic festive dishes!

Key Highlights from our Festive Takeaway Menu:

“THE GREAT CHRISTMAS BUNDLE” (\$228 NET, SERVES 4 TO 5 PERSONS)

Skip the home cooking and choose an elaborate meal with loved ones in the cosy comfort of your home. Our **“The Great Christmas Bundle”** includes a combination of our Christmas favourites, ensuring that you have everything you need for a delicious Christmas meal.

Roast dinner takes the spotlight - the bundle contains **Oven-roasted Chicken with Lemon, Rosemary and Morel Sauce**, and **Maple Glazed St Louis Baby Back Rib**. Shareable side dishes such as the **Roasted Butternut Pumpkin and Carrot Cardamom Soup with Mini Onion Roll**, **Assorted Herb Roasted Potatoes**, and **Classic Christmas Vegetable Medley with Glazed Chestnuts** are on the order list for a delightful festive spread ahead.

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

ACACIA HONEY GLAZED GAMMON HAM (\$188 NET, 3KG) NEW!

The **Acacia Honey Glazed Gammon Ham** give the festive meal a savoury kick. This pièce de resistance features succulent ham, generously coated with a richly sweet glaze made from acacia honey, accompanied with Sarawak pineapple sauce, a blend of warm spices including cinnamon and cloves.

The glaze caramelises as it bakes, creating a golden, slightly crispy exterior that contrasts with the tender, juicy meat. The flavours slowly infuse into the ham, making each bite a harmonious blend of savoury and sweet. This ham is delicious and visually stunning, inviting everyone to gather around and celebrate the season.

ROASTED CAJUN TURKEY (\$178 NET, 5KG)

The timeless favourite, **Roasted Cajun Turkey**, is a flavourful festive dish comprising an earthy-flavoured chestnut stuffing made with dried fruits, minced chicken, and a harmonious blend of Cajun spices. Accompanied by two exquisite sauces – Lingonberry and Morel sauce – this dish delivers a symphony of flavours that dance on your taste buds!

SLOW-ROASTED ANGUS BEEF BRISKET (\$138 NET, 1.8KG) NEW!

A delicious Christmas main dish, the **Slow-Roasted Angus Beef Brisket** is an indulgent choice for a festive celebration. The 1.8kg* angus beef brisket is served alongside perfectly roasted potatoes, Bombay onion pickles, and seasonal vegetables, all complemented by hickory smoked glaze and Dijon Mustard sauce, which add a rich, sweet, tangy taste that perfectly complements the savoury depth of the angus beef.

This dish is a palate pleaser but also creates a stunning visual on the holiday table, making it a centerpiece worthy of any festive gathering.

*Based on the weight of before cooking

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 potatoes baked till golden brown, our **Baked Nordic Salmon Christmas Cottage Pie** provides a satisfying and indulgent taste, a sure hit at any festive gathering!

FESTIVE CHEESE AND COLD CUTS PARTY PLATTER (\$98 NET, SERVES 6 TO 7 PERSONS) NEW!

Delight your guests with our decadent, pre-assembled “**Festive Cheese and Cold Cuts Party Platter**”. This indulgent platter features artisanal Colby Jack, French Brie, Smoked Cheese, Italian Parma Ham, Beef Pepperoni, Chicken Lyoner, dried cranberry, pickles, Herb Focaccia, crackers, and a savoury Hummus and Lingonberry dip. **During the order period, customers get to enjoy 20% off Jean Pierre Merlot wine with order of the platter.**

8-INCH GAMMON HAM AND CHEESE PUFF TART (\$78 NET, SERVES 4 TO 5 PAX) NEW!

Revel in the savoury delight of the **8-inch Gammon Ham and Cheese Puff Tart**, a new addition to this year’s festive menu. This delicious pastry will enchant your taste buds with its warm, flaky, buttery puff pastry, filled with rich and savoury ham and cheese. Offering a unique interpretation of the flavours of the quiche and pizza, this sophisticated and delicious choice is perfect for brunch and a special holiday breakfast.

MAPLE GLAZED ST LOUIS BABY BACK RIB (\$68 NET, 1.2KG)

Impress your guests with our decadent **Maple Glazed St Louis Baby Back Rib**. The sweet and spicy glaze perfectly complements the tender, juicy ribs, creating a mouth-watering finish. Expertly prepared by our culinary team; this gourmet delight will leave diners craving seconds.

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

Start your feast with our **Roasted Butternut Pumpkin and Carrot Cardamom Soup**. The rich and creamy soup combines the flavours of roasted butternut pumpkin, carrots, cream, and cardamom spice. Pair with the accompanying mini onion rolls, it's a must-have for the holiday table!

CLASSIC CHRISTMAS VEGETABLE MEDLEY AND 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** features a combination of seasonal vegetables like broccoli, cauliflower, baby carrots, Brussels sprouts, zucchini, grilled corn wedges, king oyster mushrooms, and glazed chestnuts for extra flavour and texture.

DELICIOUS SWEET AND SAVOURY TARTS FOR THE SEASON OF FEASTINGS

Adding versatility to our takeaway menu, the hotel's classic **8-inch Slipper Lobster Pie** (S\$180 net, serves 4 to 5 persons), **Chicken Pie** (box of 4 pieces, from S\$24 net), and **Curry Puff** (box of 4 pieces, S\$24 net) continue to be part of the annual festive takeaway offerings. From mildly spicy to savoury, these handmade creations make a thoughtful treat for any fan of Lobster Pie, Curry Puffs, Chicken Pies, or White Rose Café specialties.

Fans of our Portuguese egg tarts will be delighted by two delectable limited-time festive flavours of **Portuguese egg tarts** from the menu. The **Rum and Raisin Egg Tart Set** (box of 4 pieces, S\$18 net) and **Dark Cherry and Chocolate Egg Tart Set** (box of 4 pieces, S\$18 net) are unique variations that add a delightful twist to the classic egg tart, infusing a touch of seasonal flair and a burst of flavour.

YORK HOTEL

SINGAPORE

Introduced to our takeaway menu in July, our **Mini Savoury Tarts Bundle** (box of 4 pieces, S\$18 net) received high praise since its launch. Featuring one of each flavour – Smoked Nordic Salmon & Spinach, Ham, Cheese & Onion; Beef Pepperoni & Cheese, and Zucchini and Bell Pepper, this flavourful set will also be available for pre-order during the festive promotion.

YORK HOTEL'S FESTIVE TAKEAWAY 2024

York Hotel Singapore's festive takeaway runs from **1 December 2024 to 1 January 2025** and is available for pick up from White Rose Café **between 11.00 a.m. and 8.00 p.m. daily. An advance order of three (3) working days is required.**

For more information on York Hotel's festive takeaway, please visit

<https://www.yorkhotel.com.sg/offers/joyful-christmas-revelry> 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 (1 to 15 December 2024):** 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 2024**. Regular offers are also eligible for the Early Bird Special as long orders and full payment are received by 15 December 2024
- **Regular offer (1 December 2024 to 31 December 2024):** 15% off festive takeaway treats. Valid for orders to be collected from 1 to 23 December and 26 to 31 December 2024)
- **Regular offer (1 December 2024 to 1 January 2025):** 10% off festive takeaway treats. Valid for
- orders to be collected on 24, 25 December 2024 and 1 January 2025)

Editor's Note:

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

YORK HOTEL

SINGAPORE

Festive Treats	Serving Size	Net Price
<p>“The Great Christmas Bundle”</p> <ul style="list-style-type: none"> • Oven-roasted Chicken with Lemon, Rosemary and Morel Sauce • Maple Glazed St Louis Baby Back Rib • Roasted Butternut Pumpkin and Carrot Cardamom Soup with Mini Onion Roll • Assorted Herb Roasted Potatoes • Classic Christmas Vegetable Medley with Glazed Chestnuts 	Serves 4 to 5 persons	S\$228.00
<p>Acacia Honey Glazed Gammon Ham (New!)</p>	3 kg*	S\$188.00
<p>Roasted Cajun Turkey with Chestnut Stuffing, Lingonberry Sauce and Morel Sauce</p>	5 kg*	S\$178.00
<p>Slow-Roasted Angus Beef Brisket (New!) With Roasted Potatoes, Seasonal Vegetables, Hickory Smoked Glaze</p>	1.8kg*	S\$138.00
<p>Baked Nordic Salmon Christmas Cottage Pie</p>	Serves 4 to 5 persons	S\$98.00
<p>“Festive Cheese and Cold Cuts Party Platter” (New!)</p> <ul style="list-style-type: none"> • Italian Parma Ham • Beef Pepperoni • Chicken Lyoner • Smoked Cheese, Colby Jack Cheese, French Brie Cheese • Dried cranberry, Bombay onion pickles, Herb Foccacia,, crackers, Hummus and Lingonberry dip 	Serves 4 to 5 persons	S\$98.00
<p>Roasted Chicken with Lemon, Rosemary and Morel Sauce</p>	1.8kg*	S\$78.00
<p>Maple Glazed St Louis Baby Back Rib</p>	1.2 kg*	S\$68.00
<p>Roasted Butternut Pumpkin and Carrot Cardamom Soup with Mini Onion Roll</p>	Serves 4 to 5 persons	S\$35.00
<p>Assorted Herb Roasted Potatoes</p>	Serves 4 to 5 persons	S\$35.00
<p>Classic Christmas Vegetable Medley with Glazed Chestnuts</p>	Serves 4 to 5 persons	S\$35.00

YORK HOTEL

SINGAPORE

Festive Treats	Serving Size	Net Price
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\$24.00 S\$24.00
York Hotel's Limited-Edition Festive Portuguese Egg Tarts and Savoury Tarts <ul style="list-style-type: none"> • 8-inch Gammon Ham and Cheese Puff Tart (NEW!) • Rum and Raisin Egg Tart Set (NEW!) • Dark Cherry and Chocolate Egg Tart Set (NEW!) • Mini Savoury Tarts Bundle (NEW!) 	Serves 4 to 5 4 pieces 4 pieces 4 pieces	S\$78.00 S\$18.00 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 before 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 a range of facilities and amenities within the hotel. The hotel's eight well-equipped function rooms can 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 brimming with distinctive local and international flavours as well as perennial Penang specialties from our popular Penang Hawkers' Fare. Gourmands can also look forward to relishing in familiar favourites from the '**Treasured Flavors of Singapore**' **daily à 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, curry puff, and gourmet tarts.

York Hotel is also honoured to be the recipient 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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