

**FROM PENANG TO YOUR PLATE:  
PENANG HAWKERS' FARE EXTRAVAGANZA RETURNS TO WHITE ROSE CAFE FROM  
15 DECEMBER TO 1 JANUARY 2024**



**Savour a tantalising spread of Penang hawker food prepared by the hawkers from Penang.  
Photo credit: @makanwarrior**

**Singapore, 7 November 2023** – This December, York Hotel welcomes back the much-awaited return of the **Penang Hawkers' Fare**, delivering the tantalising aromas and soul-satisfying flavours of Penang hawker specialties to diners' plates. Paying homage to the city's illustrious street food heritage, immerse in the vibrant tapestry of hawker delights in the comfortable and welcoming ambience of White Rose Cafe. Coinciding with the festive season's jubilant spirit, where celebrations abound, this seventeen-day promotion is an ideal choice for festive feastings!

Penang food enthusiasts can look forward to feasting on iconic hawker favourites such as **Penang Laksa, Char Kway Teow, Oyster Omelette, Penang Prawn Mee, Lor Bak, Nasi Lemak with Nyonya Kapitan Chicken, Ban Chang Kueh**, amongst others, at this year's third installment of the Penang Hawkers' Fare.

Due to the overwhelmingly positive response received during the September Penang Hawkers' Fare, we are thrilled to bring back **Pasembur** and **See Guo Tng (Four Fruits Soup)** to this edition. Cap off the meal with classic sweet treats like **Ice Kachang** and **Chendol**. Diners can also enjoy an unlimited flow of selected beverages as part of the buffet experience.

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The **Penang Hawkers' Fare** is available from **15 December 2023 to 1 January 2024** for lunch and dinner.

**Time:** 12 p.m. to 2.30 p.m. (Lunch)  
6.30 p.m. to 10.00 p.m. (Dinner)

**Price:** S\$38\* per adult, S\$23\* per child aged between 5 and 11 years of age (Mondays to Thursdays)  
S\$42\* per adult, S\$27\* per child aged between 5 and 11 years of age (Fridays to Sundays and Public Holidays)

For enquiries, please visit [www.yorkhotel.com.sg](http://www.yorkhotel.com.sg) or book directly via our Tablecheck booking page at <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing> .

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

**Editor's Note:**

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

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## **ANNEX A**

### **TRADITIONAL HAWKER FAVOURITES**

Immerse in a distinctive Penangite food experience, savour the authentic flavour of each dish created from recipes perfected by years of experience and some handed down from one generation to another, each with a reputation to boast.

#### **Cuttlefish Kang Kong**

Matched with a sweet and slightly spicy sauce, this unassuming yet moreish plateful of crunchy cuttlefish and water convolvulus is a well-loved quintessential street food. True to its Penang roots, a final drizzle of quality hae-ko tops this simple dish.

#### **Nasi Lemak with Nonya Chicken Kapitan**

Fragrant nasi lemak rice is paired with a succulent Nonya chicken kapitan; an adaptation of the dry-style chicken curry, besides the usual condiments of homemade sambal chilli and crispy ikan bilis.

#### **Penang Laksa**

The Penangite version of the laksa offers an appetising bowl of thick rice noodles steeped in a tangy tamarind fish-based broth. Pineapple, cucumber, bunga kantan (torch ginger); which gives the dish its distinctive fragrance and lashings of fresh hae-ko (prawn paste) provide the crowning glory.

#### **Penang Prawn Mee**

Also known as hokkien prawn mee, the comforting robust stock is a labour of love – the soup comprises prawn heads, shells and pork ribs.

#### **Char Kway Teow**

Tossed over high heat which imparts an unmistakable deeply-smoky wok-hei or 'breath of the wok' to the dish, this rendition differs from local version in its use of thinner 'kway teow' rice noodles and lesser sweet dark soy sauce.

### **Roti Canai**

An Indian-influenced crisp, buttery flatbread pan-fried to crisp perfection; this popular snack can be enjoyed as a meal itself at any time of the day. The crispy and fluffy texture of the flatbread is best enjoyed when shredded into bite-size pieces, fully drenched in the fragrant dhal curry or chicken curry. Add with a scoop of the fragrant sambal chilli for a sweet and spicy taste.

### **Lor Bak**

A popular fried snack in Penang, this comprises five-spice meat rolls, prawn fritters and deep-fried bean curd served with homemade chilli sauce and a thick soy-based sauce. Painstakingly hand-rolled and marinated by the hawkers, the meat rolls are juicy with a tender bite.

### **Pasembur**

In other regions of Malaysia and Singapore, this dish is sometimes referred as 'Indian Rojak', 'Mamak Rojak', or just 'Rojak'. The Pasembur is a savoury dish made out of shredded cucumber, potatoes, boiled egg, crispy bean sprouts, deep-fried fritters tossed with thick sweet and spicy peanut sauce in 'rojak' style. A filling and satisfying dish, this can be enjoyed at any time of the day!

### **Kway Teow Soup / Dry Kway Teow**

A comforting dish, the smooth textured kway teow (flat rice noodle) is submerged in a ladle of delicately prepared soup that is light yet refreshing, combined with a good mix of ingredients such as fish balls, fish cake, and shredded chicken. Garnish with spring onions and sliced chilli for a satisfying taste.

### **Oyster Omelette**

One cannot miss this culinary treasure among the list of popular street food in Penang. Popularly known as 'orh-jian', this is a wok-fragrant combination of rice flour batter, eggs and a generous portion of oysters. The ingredients are tossed over high heat to achieve a crisp omelette.

### **Ban Chang Kueh**

Dessert lovers will not be disappointed with these piping hot golden-brown pancakes enveloping a spoonful of margarine, ground peanuts and sugar. Ban Chang Kueh are made in customised small round pans that result in wonderfully-crisp edges and a chewy soft interior.

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### **See Guo Tng**

This traditional Chinese-style sweet soup is available in most street food booths in Penang. Known to have cooling benefits on the body, it is also the ideal thirst quencher for humid weather. If you like traditional desserts or need a palate cleanser after a hearty meal, take a sip and leisurely savour this steaming bowl of sweet broth packed with longan, sweet potato, ginkgo nut, red bean, and sago.

### **Ice Kachang**

The towering bowl comprises finely cold shaved ice topped with attap chee (palm seed), red beans, sweet corn and drizzled with evaporated milk, red rose syrup or sarsi syrup which gives a jubilant jolt in every mouthful.

### **Chendol**

A shower of shaved ice drenched in fragrant coconut milk and rich gula melaka syrup come together to create the distinguished flavour of chendol. Served with chockful of red beans and green jelly noodles.

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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 Annexe 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**, gourmands can look forward to indulge in an array of Western, Asian as well as perennial Penang specialties from its highly-popular Penang Hawkers' Fare. The restaurant also serves its signature curry puffs, chicken pies and gourmet blends. 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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