

Teochew-style Steamed Half Fish Head (S\$39*)

Salted vegetables, bean curd, tomatoes, and sour plum enhance the Angoli fish head as it steams, bringing out its fresh, natural flavour.

Steamed Half Fish Head with Taucheo Sauce (S\$39*)

A home-made savoury taucheo (fermented soybean paste) sauce coats the steamed Angoli fish head and garnished with crispy pork lard, adding a unique umami flavour that complements the taste of the fish.

Teochew “Lor Ark” Braised Duck (S\$22*)

A hallmark of Teochew cuisine, the duck is marinated and slowly braised in a flavourful spiced broth. The tender, succulent duck meat is served with sliced cucumber and drizzled in a delicious braising sauce.

Braised Pork Belly with Tau Kwa and Egg (S\$22*)

A comforting and classic dish often enjoyed by the Teochews, pork belly is braised until tender, absorbing the flavours of the braising sauce. Tau kwa and hard-boiled eggs are added to the braising pot, soaking up the savoury goodness.

Braised Mustard Greens with Roast Pork Belly (S\$19*)

The roast pork belly is paired with the slightly bitter flavour of mustard greens. The mustard greens are braised alongside the pork belly, garlic, Assam keping (tamarind slice), absorbing the savoury flavours of the braising mixture. Best enjoyed with fragrant steamed rice.

Stir-fried Kai Lan with Dried Sole Fish and Garlic (S\$15*)

A classic dish with bold flavours, our stir-fried kai lan with dried sole fish and garlic is a delight for the senses. The kai lan (Chinese broccoli) is infused with the rich umami depth of sole fish and aromatic seasonings. Served in a claypot, this fragrant dish promises a satisfying treat.

Wok-Fried Kway Teow with Chye Poh (S\$15*)

Another classic Teochew dish, kway teow (flat rice noodles) is stir-fried with chye poh (preserved radish), kai lan, dried shrimp, and egg. The sweet-salty notes juxtaposed with the slight bitterness of the kai lan, creating a delightful balance of flavours. Infused with intense wok-hei (breath of the wok), this dish gives an irresistible smoky aroma with a hint of charred flavour.

Pork Trotter Jelly (S\$15*)

A traditional Teochew cold appetiser, the pork trotter jelly, also known as tir kah dang features tender pork set in a savoury aspic. Served chilled, the jellied meat cubes are paired with refreshing cucumber and crunchy Chinese celery, offering a delightful contrast in textures. The accompanying chilli sauce adds a spicy kick, balancing the richness of the dish.



À la carte dishes from this dine-in menu **range from S\$15* to S\$39* per dish. Rice porridge and steamed rice are available at S\$3* per order.** This menu is available daily from 11 a.m. to 11 p.m. (last order at 10:30 p.m.), **except** during the Penang Hawkers' Fare promotion (21 March to 6 April 2025) and on Mother's Day weekend (10 and 11 May 2025) from 12 p.m. to 3 p.m.

The next installment of our SG60 Heritage Dining Series will feature a selection of popular Hokkien favourites, available at White Rose Café from 1 June to 31 July 2025. Stay tuned for the upcoming announcement as York Hotel Singapore continues to bring more exceptional dining experiences in 2025.

For enquiries, please visit www.yorkhotel.com.sg or book directly via our booking page at <https://shorturl.at/JjEhP>

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

Editor's Note:

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

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About York Hotel Singapore

Nestled in the urban oasis of Mount Elizabeth and within walking distance 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.

Guests can enjoy multifarious facilities and amenities within the hotel. The hotel's 8 well-equipped, function rooms are able to accommodate 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 Flavours 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, the ideal spot to enjoy a fresh brew and our signature chicken pie, curry puff and savoury tarts.

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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For media enquiries, please contact:

Joyce Yao
Director of Marketing Communications
York Hotel Singapore
Tel: (65) 6830 1200
Email: joyce.yao@yorkhotel.com.sg

Chloe Ong
Marketing Communications Executive
York Hotel Singapore
Tel: (65) 6830 1192
Email: chloe.ong@yorkhotel.com.sg