

A SEASON OF TOGETHERNESS: CELEBRATE THE JOY OF THE FESTIVE SEASON WITH YORK HOTEL'S INDULGENT TREATS FOR A MERRY CELEBRATION

End the year on a delicious note with York Hotel's curated selection of holiday favourites crafted to elevate your festive gatherings.

SINGAPORE, 17 OCTOBER 2025 – As the year draws to a close, celebrate the joy of togetherness with gatherings filled with laughter and meals that create cherished memories. York Hotel Singapore brings these sentiments to life with a takeaway menu that celebrates the essence of the yuletide season — joy, togetherness, and delicious food shared around the table. From **1 December 2025 to 1 January 2026**, let our handcrafted creations be part of your celebrations, turning this special occasion into a moment to treasure.



An exquisite medley of Yuletide delights from York Hotel Singapore, crafted to bring deliciousness to your holiday table.

For fuss-free family celebrations at home and office parties, York Hotel's variety of flavourful treats is the perfect choice for your festive needs. **New highlights in this year's takeaway menu are:**

Items	Net Price
Bundle of Joy Combo	\$218
Christmas Cheer Combo	\$218
Truffle Turkey with Chestnut Stuffing	\$188
Slow-roasted Angus Beef Short Plate	\$148
Maple-glazed St Louis Rib & Grilled Corn	\$98
Assorted Grilled Bratwurst with Herb Focaccia	\$48
Porcini Mushroom Soup with Mini Onion Rolls	\$35
Leek and Potato Chowder with Bacon and Mini Onion Rolls	\$35
Kale & Lettuce Salad with Pomegranate Citrus Lingonberry Vinaigrette	\$35
Buffalo Mid-Joint Wings with Honey Mustard (15 pieces)	\$35
Rum & Raisin Egg Tart Set (4 pieces)	\$18
Dark Cherry & Chocolate Egg Tart Set (4 pieces)	\$18

BUNDLE OF JOY COMBO (\$218 NET, SERVES 4 TO 5 PERSONS)

Indulge in a mouth-watering spread of festive must-haves crafted with modern fusion touch made for joyous reunions. This year's **Bundle of Joy Combo** brings together a delightful mix of holiday highlights. Take centre stage with the Oven-Roasted Chicken, tender and succulent, infused with lemon, rosemary, and finished with a mouth-watering morel sauce.

Complementing the feast are hearty sides and classics; Grilled Bratwurst with Herb Focaccia, comforting Porcini Mushroom Soup with Mini Onion Rolls, and Assorted Herb-Roasted Potatoes. Making a return by popular demand is the Classic Christmas Vegetable Medley with Glazed Chestnuts, a timeless favourite from our festive takeaway menu.

CHRISTMAS CHEER COMBO (\$218 NET, SERVES 4 TO 5 PERSONS)

Bring on the holiday cheer with York Hotel's **Christmas Cheer Combo**, another thoughtfully curated festive feast for rib and wing lovers. Tuck into the tender Maple-glazed St Louis Rib and Grilled Corn, bursting with smoky-sweet flavour in every bite. Savour the Buffalo Wings with Honey Mustard, served with crunchy celery sticks for that perfect balance.

Rounding out the spread are hearty comforts like Leek and Potato Chowder with Bacon and Mini Onion Rolls, Assorted Herb-Roasted Potatoes, and Kale and Lettuce Salad with Pomegranate and Citrus Lingonberry Vinaigrette. Big on flavours and perfect for gatherings, this combo is all about merry reunions and lip-smacking goodness.

Items from the Bundle of Joy Combo and Christmas Cheer Combo are also sold as à la carte item (please refer to the appendix for pricing information).

TRUFFLE TURKEY WITH CHESTNUT STUFFING (\$188 NET, 5KG)

Unwrap the flavours of the season with an irresistible pairing of tender turkey, the luxurious depth of truffle, chestnut stuffing, and the perfect balance of bordelaise and lingonberry sauces make it a feast-worthy indulgence. This show-stopping centrepiece is set to impress at the gatherings.

SLOW-ROASTED ANGUS BEEF SHORT PLATE (\$148 NET, 2KG)

Add a splash of colour and flavour to the holiday spread with our Slow-roasted Angus Beef Short Plate. Let the rich, melt-in-the-mouth beef take on a vibrant lift from the herbaceous chimichurri sauce. Served with tangy pickled red onion and the refreshing Kale and Lettuce Salad with Pomegranate and Citrus Lingonberry Vinaigrette.

MAPLE-GLAZED ST LOUIS RIB AND GRILLED CORN (\$98 NET, 1KG)

Tuck into the comforting goodness of our St Louis rib and grilled corn. Glazed to perfection with a rich maple coating, the tender ribs are paired with grilled corn for a satisfying charred crunch. Balance with a refreshing Kale and Lettuce Salad with Pomegranate and Citrus Lingonberry Vinaigrette, this dish is both hearty and uplifting, perfect for sharing at the table.

ASSORTED GRILLED BRATWURST WITH HERB FOCACCIA (\$48 NET, SERVES 4 TO 5 PERSONS)

Bring hearty flavours to the festive table with our Grilled Bratwurst with Herb Focaccia. Juicy, smoky Thuringer Pork Sausage (spiral-shaped), Chicken, Pork and Veal Sausages are grilled to perfection for a satisfying bite, complemented with tangy pickled onions and the sharp kick of Dijon mustard. Served with soft, fragrant herb focaccia, this rustic favourite brings warmth, cheer, and conviviality to any holiday spread.

BUFFALO MID-JOINT WINGS WITH HONEY MUSTARD (\$35 NET, 15 PIECES)

Bring a crowd-pleaser to the table with our Buffalo Mid-joint Wings. Crisp on the outside, tender within, and bursting with bold flavour, each bite gives a satisfying kick. Served with honey mustard sauce and crisp celery sticks, this platter is a spirited choice for a delicious festive indulgence.

PORCINI MUSHROOM SOUP WITH MINI ONION ROLLS (\$35 NET, SERVES 4 TO 5 PERSONS)

There is no better way to begin a holiday meal than with the soulful warmth of our Porcini Mushroom Soup. Creamy, aromatic, and packed with earthy richness, this soup offers a comforting embrace with every spoonful. Enjoy with the warm, fluffy mini onion rolls for a simple yet indulgent starter.

LEEK AND POTATO CHOWDER WITH BACON AND MINI ONION ROLLS (\$35 NET, SERVES 4 TO 5 PERSONS)

Warm up the festivities with our Leek and Potato Chowder. Thick, creamy, and brimming with homely comfort, this flavourful chowder is elevated with smoky bacon bits that lends a savoury depth to every spoonful. Served alongside soft, fluffy mini onion rolls, this tantalising starter is perfect for sharing and celebrating around the table.

KALE AND LETTUCE SALAD WITH POMEGRANATE AND CITRUS LINGONBERRY VINAIGRETTE (\$35 NET, SERVES 4 TO 5 PERSONS)

Revel in the deliciousness of this refreshing salad, a new addition to this year's festive menu. This dish features a combination of kale, lettuce, pomegranate, cherry tomato, Japanese cucumber, roasted almond, sunflower seed, dried cranberry, and citrus lingonberry vinaigrette. This is a must-have for the holiday table!

CLASSIC CURRY PUFF, CHICKEN PIE AND FESTIVE INSPIRED EGG TARTS FOR GIFTING

Adding versatility to our takeaway menu, York Hotel's well-loved baked favourites return this festive season. The classic **8-inch Slipper Lobster Pie** (\$180 net, serves 4 to 5 persons), **8-inch Family-size Chicken Pie** (\$78 net, serves 4 to 5 persons), **Chicken Pie** (box of 4 pieces, price starts from \$24 net) and **Curry Puff** (box of 4 pieces, \$24 net) continue to be part of our annual festive takeaway offerings. From the mildly spicy to savoury, these freshly baked to order creations make a welcoming treat for the season of feasting.

A highlight this year is the return of our festive Portuguese Egg Tarts that promise indulgence with every bite. The **Rum and Raisin Egg Tart Set** (box of 4 pieces, \$18 net) brings a spirited twist with plump rum-soaked raisins, while the **Dark Cherry and Chocolate Egg Tart Set** (box of 4 pieces, \$18 net) offers a decadent pairing of rich chocolate and juicy cherries. Whether as a thoughtful gift or a little personal indulgence, these festive tarts are the perfect way to sweeten the season of giving.

YORK HOTEL'S FESTIVE TREATS EDITION 2025

York Hotel Singapore's festive takeaway is open for collection from **1 December 2025 to 1 January 2026**. Orders are available for self-collection at White Rose Café between 11 am and 8 pm, daily. An advance order of three (3) working days is required. Delivery service to a single location is available at \$25 net between 1 December 2025 and 1 January 2026. **A delivery surcharge of \$5 net applies for orders scheduled on 24 and 25 December 2025, and 1 January 2026.**

DELIVERY SERVICE FOR CORPORATE ORDERS

Enjoy a single complimentary delivery service to one location and receive two bottles of Santa Helena red wine with a minimum spending of \$500 net in a single receipt. This service is available on Mondays to Fridays, from 10.30 am and 12.30 pm and 2.30 pm to 5.30 pm.

For more information York Hotel's festive takeaway or to place an order*, please visit <https://www.yorkhotel.com.sg/offers/takeaway-festive> or book directly via our booking page or call White Rose Café at **(65) 6737 0511**. **Pre-order starts from 10 November 2025.*

CREDIT CARD PROMOTION

Citibank, DBS/POSB, UOB and HSBC cardmembers enjoy the following offers:

- **Early bird special (10 November to 8 December 2025):** Enjoy 20% off York Hotel's festive takeaway treats (takeaway only) with **full payment received by 8 December 2025**
- **15% offer (9 December 2025 to 1 January 2026):** 15% off York Hotel's festive takeaway treats (takeaway only). Valid for orders to be collected between 1 and 23 December, and 26 to 31 December 2025
- **10% offer (9 December 2025 to 1 January 2026):** 10% off York Hotel's festive takeaway treats (takeaway only). Valid for orders to be collected on 24, 25 December 2025 and 1 January 2026

Editor's Note:

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

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APPENDIX

Festive Treats	Serving Size	Net Price
BUNDLE OF JOY COMBO (New!) - Oven-roasted Chicken with Lemon, Rosemary and Morel Sauce - Assorted Grilled Bratwurst with Herb Focaccia - Porcini Mushroom Soup with Mini Onion Rolls - Assorted Herb Roasted Potatoes - Classic Christmas Vegetable Medley with Glazed Chestnuts	Serves 4 to 5 persons	\$218
CHRISTMAS CHEER COMBO (New!) - Maple Glazed St Louis Rib and Grilled Corn - Buffalo Mid-Joint Wings with Honey Mustard - Leek and Potato Chowder with Bacon and Mini Onion Rolls - Assorted Herb Roasted Potatoes - Kale and Lettuce Salad with Pomegranate and Citrus Lingonberry Vinaigrette	Serves 4 to 5 persons	\$218
Acacia Honey Glazed Boneless Gammon Ham served with Sarawak Pineapple Sauce	3 kg	\$198*
Truffle Turkey with Chestnut Stuffing (New!) and Bordelaise Sauce and Lingonberry Sauce	5 kg	\$188*
Slow-roasted Angus Beef Short Plate (New!) with Chimichurri Sauce, Homemade Pickled Red Onion, and Kale and Lettuce Salad with Pomegranate and Citrus Lingonberry Vinaigrette	2 kg	\$148*
Festive Cheese and Cold Cut Party Platter - Italian Parma Ham, Beef Pepperoni, Chicken Lyoner - Smoked Cheese, Colby Jack Cheese, French Brie Cheese - Assortment of crackers, nuts, dried cranberry, onion pickles, Herb Focaccia, Hummus and Lingonberry dip	Serves 5 to 7 persons	\$108
Maple-glazed St Louis Rib and Grilled Corn with Kale and Lettuce Salad with Pomegranate and Citrus Lingonberry Vinaigrette	1kg	\$98*
Oven-Roasted Chicken with Lemon, Rosemary, Morel Sauce	1.8 kg	\$88*
Assorted Grilled Bratwurst with Herb Focaccia (New!) Thuringer Pork Sausage (spiral-shaped), Chicken, Pork, Veal Sausage, Dijon Mustard, Pickled Onion	Serves 4 to 5 persons	\$48
Buffalo Mid-Joint Wings with Honey Mustard (New!) and Celery Stick	15 pieces	\$35

YORK HOTEL

SINGAPORE

Festive Treats	Serving Size	Net Price
Porcini Mushroom Soup with Mini Onion Rolls (New!)	Serves 4 to 5 persons	\$35
Leek and Potato Chowder with Bacon and Mini Onion Rolls (New!)	Serves 4 to 5 persons	\$35
Assorted Herb Roasted Potatoes	Serves 4 to 5 persons	\$35
Classic Christmas Vegetable Medley with Glazed Chestnuts	Serves 4 to 5 persons	\$35
Kale and Lettuce Salad with Pomegranate and Citrus Lingonberry Vinaigrette (New!) with Cherry Tomato, Japanese Cucumber, Roasted Almond, Sunflower Seed, Dried Cranberry	Serves 4 to 5 persons	\$35
York Hotel's Signature Pies - 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	\$180 \$78 \$36 \$24 \$24
York Hotel's Limited-Edition Festive Portuguese Egg Tarts - Dark Cherry and Chocolate Egg Tart Set (Back by demand) - Rum and Raisin Egg Tart Set (Back by demand)	4 pieces 4 pieces	\$18 \$18
Santa Helena Merlot / Chardonnay Wine	1 bottle	\$65

*Prices quoted are based on the weight before cooking.

YORK HOTEL

SINGAPORE

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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