

**FROM PENANG TO YOUR PLATE:  
PENANG HAWKERS' FARE RETURNS TO WHITE ROSE CAFE FROM  
21 MARCH TO 6 APRIL 2025**



Savour a tantalising spread of Penang hawker food prepared by the hawkers from Penang.

**Singapore, 10 February 2025** – York Hotel Singapore is excited to bring back the next edition of the highly popular **Penang Hawkers' Fare** from **21 March to 6 April 2025**. Guests can look forward to enjoying a culinary exploration of Penang street food scene at White Rose Café, where popular hawker delights from this renowned Malaysian culinary destination will take centre stage during the 17-day promotion.

The menu features a selection of iconic dishes, from tantalising aromas to soul-satisfying flavours, including **Cuttlefish Kang Kong, Oyster Omelette, Pasembur, Penang Laksa, Char Kway Teow, Penang Prawn Mee, Ban Chang Kueh, and Chendol**, amongst others, cooked à la minute. Paying homage to the city's illustrious street food heritage, immerse yourself in the charm of hawker delights within the cosy and hawker-styled stalls at White Rose Café.

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To complete the dining experience, a selection of classic sweet treats, including **Ice Kachang** and **Chendol**, will be available. Unlimited servings of coffee, tea, Teh Tarik, Calamansi, and Bandung will be offered throughout the dining period.

### **INSTAGRAM GIVEAWAY: WIN A PAIR OF PENANG HAWKERS' FARE DINING VOUCHERS!**

Adding excitement to the promotion, York Hotel will be holding a contest on Instagram **from 2 to 8 March 2025**. **Three lucky winners will stand to win a pair of Penang Hawkers' Fare dining vouchers** from us.

Winners will be announced in an Instagram post on 11 March 2025. To qualify for the giveaway, users must fulfill the following requirements:

1. Follow us @yorkhotelsg on Instagram
2. Tag at least 3 friends (with Instagram account) or more in separate comments
3. Like and share the post

The **Penang Hawkers' Fare** is available from **21 March 2025 to 6 April 2025** 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, Saturdays, Sundays and Public Holidays)

For enquiries, please visit [www.yorkhotel.com.sg](http://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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## **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.

#### **Kiam Chye Th'ng with Yam Rice**

An underrated Penang street food that captured the hearts of many Penangites, you can find this dish in most coffee shops across the island. Extremely flavourful, the rice is cooked with yam, dried shrimp, dark soy sauce, and a blend of other condiments. The true star of this dish is the accompanying Kiam Chye Th'ng, or Preserved Salted Vegetable Soup. This robust and satisfying soup features a harmonious medley of pork belly, lean pork meat, pig innards, minced pork, bean curd, ginger, tomato, and pickled mustard green simmered to perfection with pork and chicken bones. Be sure to garnish with chopped Chinese celery and fried garlic for a satisfying treat.

#### **Penang Rojak**

The key to Penang Rojak is the rojak sauce mixture, which uses good quality hae-ko (prawn paste) and each hawker has his proprietary recipe. This salad usually includes diced cucumber, refreshing jambu and pineapples.

#### **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.

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

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