

**BASK IN THE REVELRY OF THE LUNAR NEW YEAR SEASON WITH
AUSPICIOUS CULINARY SPECIALTIES FROM YORK HOTEL SINGAPORE**



**Braised Pork Knuckle with Sea
Cucumber, Black Moss and
Broccoli**



Golden Treasure Seafood Pot



**Osmanthus Jelly with Coconut
Pudding**

Singapore, 1 November 2022 – Welcome the Lunar New Year of the Rabbit with traditional festive delights from York Hotel Singapore. The culinary team at White Rose Café is excited to present new and traditional creations befitting for the season of joyous reunions and feastings. Round up the family for the all-important annual affair, and converge at White Rose Café for a scrumptious **Reunion Buffet Dinner** on **21 January 2023** to start the celebration with a bang. For takeaway, whether a home party or presented as a gift, spread the joy of the season with our stellar collection of handcrafted delicacies available for **takeaway between January 7 and February 5, 2023**.

REUNION BUFFET DINNER, JANUARY 21, 2023, 6.30P.M. TO 10 P.M.

Herald in abundance, good health, and more this Lunar New Year. The reunion dinner holds a sociological significance to Chinese families as it means ‘gathering around the family hearth’. Family members will return to the family home for the traditional reunion dinner. To usher in this auspicious occasion with our diners, **White Rose Café’s Reunion Buffet Dinner** will offer a line-up of Lunar New Year specialty dishes steeped in auspiciousness for an exceptional culinary indulgence.

Make a beeline at the buffet stations for gastronomic fare such as **Braised Shark’s Fin Soup with Crab Meat and Fish Maw**; **Steamed Red Snapper Fillet with Superior Soya Sauce and Fried Garlic**; **Stir-fried Pork Belly with Leek and Chilli Bean Sauce**, and **Roasted Sirloin of Beef with Mixed Chinese Spices and Black Mushroom Sauce**. The evening’s repertoire also includes unlimited servings of sweet treats such as an assortment of Lunar New Year goodies, **Red Bean Soup with Glutinous Rice Balls**, **White Fungus with Peach Resin and Dried Longan**, and a variety of Lunar New Year goodies from the dessert station.

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York Hotel's **Reunion Buffet Dinner** is available at **S\$68* per adult** and **S\$34* per child** aged 5 to 11 years old. Add joy to the celebration and toss to success, prosperity, and vigour for the new year with our traditional Prosperity Lo Hei platter (regular) for a table of 4 to 7 diners or a large Lo Hei platter for a table of 8 to 12 diners. (Refer to Appendix A for details).

LUNAR NEW YEAR TAKEAWAYS, 7 JANUARY TO 5 FEBRUARY, 2023



Eight Treasures Chicken



Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf

Express wishes of auspiciousness and share good fortune with treasured friends or esteemed business partners by gifting the best of the season. From White Rose Café's **Lunar New Year takeaway specials**, our '**Good Fortune**' combo (**S\$268***, serves 5 to 6 persons) is packed with delicious treats such as Prosperity Lo Hei with Mini Abalone and Crispy Fish Skin (large); Eight Treasures Chicken; 'Fa Cai Luo Han Zai' (Braised Mixed Vegetables), and Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf, perfect indulgence over the festive break.

One of White Rose Café's highlights for this year, enhance the celebration with our **Golden Treasure Seafood Pot (new, serves 5 to 6 persons, S\$168*)**, a festive dish pot brimmed with an assortment of seafood such as fish maw, sea cucumber, scallops, goji berry, and shark's cartilage collagen broth in a casserole pot. Drawing inspiration from traditional dishes cooked by generations and enjoyed in homes during special occasions, our culinary team has paired the broth such that the fragrant flavors of this dish can be savoured on the first bite.

A popular dish served during Chinese banquets, gift loved ones our **Braised Chinese Spare Rib in Wuxi Style (new, S\$68*, serves 4 to 5 persons)**. Braised in an aromatic ensemble of red yeast rice and Shao Xing wine, the pork ribs are so tender and juicy, making this dish a perfect accompaniment with the deep-fried buns.

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Other festive must-haves from the takeaway menu include **Prosperity Lo Hei with Mini Abalone and Crispy Fish Skin (S\$58* regular, S\$68* large)**; **Eight Treasures Chicken (S\$88*)**; **Braised Pork Knuckle with Sea Cucumber, Black Moss and Broccoli (new, S\$98*)**; **'Fa Cai Luo Han Zhai' (Braised Mixed Vegetables (S\$48*))**; **Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf (S\$48*, serves 5)**. Finally, conclude the feast with a pair of our highly-recommended **Osmanthus Jelly with Coconut Pudding (new, serves 6 to 8 persons, S\$68*)** handcrafted in the shape of a carp (fish or 鱼 'yu') which signifies good fortune, wealth, and luck.

All takeaway dishes require **one (1) working day advance order**. Guests can self-collect at White Rose Cafe **between January 7 and February 5, 2023 from 11.00 a.m. to 8.00 p.m.** The last collection on January 21, 2023 (eve of Lunar New Year) is 4.00 p.m.

CREDIT CARD SPECIALS

Citibank, DBS/POSB, and UOB cardholders enjoy the following:

- Enjoy 20% off **Lunar New Year takeaway items** in a single receipt, valid from January 7 to 15, 2023. Enjoy 10% off from January 16 to February 5, 2023 except January 21, 2023 (the eve of Lunar New Year).
- 10% off **Lunar New Year Reunion Buffet Dinner** for January 21, 2023 (the eve of Lunar New Year) with full payment received **by January 7, 2023**. Receive a bottle of house pour red wine with minimum 8 paying diners.

For enquiries about York Hotel Singapore's Lunar New Year takeaway specials and Lunar New Year Reunion Dinner Buffet, please call **White Rose Café** at **(65) 6737 0511** or book directly via <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing>

LUNAR NEW YEAR CELEBRATORY LUNCH AND DINNER MENUS, 7 JANUARY TO 5 FEBRUARY, 2023



Express gratitude for your treasured clients or revel in a convivial celebration with loved ones by hosting them to a Lunar New Year meal that will be a delight to all. We offer a host of spacious venues and two **eight-course celebratory menus** to choose from for a memorable affair.

The **‘Abundance of Happiness’** menu (**S\$698* per table of 10 diners**) features sublime culinary treats such as **Braised Shark’s Fin with Bamboo Pith and Black Fungus, Stir-fried Chilli Prawn with Walnuts, Marmite Glazed Pork Chop, and Osmanthus Jelly with Coconut Pudding.**

Take the celebration up a notch with our **‘Bountiful Reunion’** menu (**S\$828* per table of 10 diners**). This menu features **Crispy Chicken with Garlic and Walnuts, Steamed Red Snapper in Teochew Style, Braised Pork Knuckle with Sea Cucumber, Black Moss and Broccoli** as well as **Yam Paste with Gingko Nut and Pumpkin.**

Please refer to Appendix B for details. A three (3) working days reservation is required for the Lunar New Year celebratory set menus. For more information, please get in touch with our **Events Team** at **(65) 6830 1121/ 1187 / 1203** or email **events@yorkhotel.com.sg**.

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LUNAR NEW YEAR GETAWAY SPECIAL



York Hotel's Superior Room

Celebrate the Lunar New Year with a pampering stay at York Hotel, and immerse in the revelry of the festive season. Book a stay in our spacious **Superior Room**, and **enjoy 8% off our Flexible Rates. Applicable for stays between January 16 and February 12, 2023.** Quote '**CNY8**' when book direct via the hotel's website.

Terms and Conditions:

- Valid for check-in between January 16 and February 12, 2023 (both dates inclusive)
- Room rate is subject to service charge and prevailing government taxes and subject to change without prior notice
- Rooms are subject to availability, and reservation is required
- Upon reservation, credit card will be charged for the total amount indicated on the booking confirmation page and email
- A refund of the deposit is not allowed if your reservation is cancelled or modified 72 hours before check-in
- Not valid in conjunction with other promotions and discounts

For enquiries, please call **(65) 6737 0511** or email reservations@yorkhotel.com.sg.

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APPENDIX A

REUNION BUFFET DINNER @ YORK

SUNDAY, 21 JANUARY 2023
6.30P.M. TO 10P.M.

APPETISER

Prosperity 'Lo Hei'
Drunken Chicken
Sliced Bean Curd Skin with Assorted Vegetables
Octopus Salad
Marinated Jelly Fish
Deep-fried Vegetarian Goose Roll
Deep-fried Yam Roll
Chilled Black Fungus and Cucumber with Garlic

SOUP

Braised Shark's Fin Soup with Fish Maw
Double-boiled Chicken Soup with Bamboo Pith and Dried Conpoy

CARVING STATION

Deep-fried Chicken Chop and Roasted Pork Belly
Roasted Sirloin of Beef with Mixed Chinese Spices and Black Mushroom Sauce

LUNAR NEW YEAR SPECIALTIES

Braised Pork Knuckle with Sea Cucumber and Black Moss
Steamed Red Snapper with Superior Soya Sauce and Fried Garlic
Sautéed Butter Prawn with Curry Leaf
Stir-fried Pork Belly with Leek and Chilli Bean Sauce
Steamed Herbal Chicken with Black Fungus and Dried Lily Flower
'Lo Han Zai' (Braised Mixed Vegetables)
Braised Seasonal Vegetables with Bailing Mushrooms
Braised Ee-Fu Noodle with Chives and Mushrooms
Fragrant Fried Rice with Waxed Meat and Dried Shrimp

SWEET TREATS

Black Glutinous Rice with Coconut Milk
Red Bean Soup Glutinous Balls
White Fungus with Peach Resin and Dried Longan
Osmanthus Jelly
Coconut Pudding
An Assortment of Chinese New Year Goodies
Fresh Fruit Platter
Mandarin Oranges

S\$68 Per Adult / S\$34** Per Child (age 5 to 11 years old)**

**Menu is inclusive of an unlimited flow of soft drinks, coffee and tea.
For dine-in only, and first-come-first-served basis with full payment made.**

Enjoy a complimentary regular 'Prosperity Lo Hei' for confirmed table of 4 to 7 diners **OR** a large 'Prosperity Lo Hei' for confirmed table of 8 to 12 diners.

APPENDIX B

**LUNAR NEW YEAR CELEBRATORY MENU
JANUARY 7 TO FEBRUARY 5, 2023**

**'BOUNTIFUL REUNION' LUNCH / DINNER SET
S\$828++ (SERVES 10 PERSONS)
玉兔喜迎春套餐 (十人份)**

玉兔喜迎春捞起

Prosperity Lo Hei with Mini Abalone and Crispy Fish Skin (Large)



迎兔满堂鱼翅鱼鳔蟹

Braised Shark's Fin with Fish Maw and Crab Meat



核桃欢喜蒜子鸡

Crispy Chicken with Garlic and Walnuts



如意潮州蒸红糟鱼

Steamed Red Snapper in Teochew Style



松子带子炒芦笋

Wok-fried Asparagus with Scallop and Pine Nuts



发菜海参焖猪手

Braised Pork Knuckle with Sea Cucumber, Black Moss and Broccoli



海鲜韭菜焖伊面

Braised Seafood Ee Fu Noodle with Chives



芋泥白果金瓜

Yam Paste with Gingko Nut and Pumpkin

Menu is inclusive of unlimited flow of soft drinks and fragrant Chinese Tea. For dine-in only.

Price is subject to 10% Service Charge and prevailing Goods & Services Tax (GST).
Minimum three (3) working days of advance reservation is required.

APPENDIX B – CONT'D

**LUNAR NEW YEAR CELEBRATORY MENU
JANUARY 7 TO FEBRUARY 5, 2023**

**'ABUNDANCE OF HAPPINESS' LUNCH / DINNER SET
S\$698++ (SERVES 10 PERSONS)
兔翰绘新春套餐 (十人份)**

玉兔喜迎春捞起

Prosperity Lo Hei with Mini Abalone and Crispy Fish Skin (Large)



五福临门鱼翅汤

Braised Shark's Fin with Bamboo Pith and Black Fungus



福兔迎祥辣汁虾

Stir-fried Chilli Prawn with Walnuts



迎春港式蒸鲈鱼

Steamed Seabass in Hong Kong Style



螺片蚝豉焖时蔬

Braised Sea Whelk and Dried Oysters with Seasonal Vegetables



合家欢喜妈蜜猪扒

Marmite Glazed Pork Chop



如意腊味荷叶饭

Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf



桂花椰汁糕

Osmanthus Jelly with Coconut Pudding

Menu is inclusive of free flow of soft drinks, and fragrant Chinese Tea. For dine-in only.

Price is subject to 10% Service Charge and prevailing Goods & Services Tax (GST).
Minimum three (3) working days of advance reservation is required.

APPENDIX B

LUNAR NEW YEAR TAKEAWAY SPECIALS 2023

	Item	Serving	Price (in SGD)*
1.	‘Good Fortune’ Combo <ul style="list-style-type: none"> • Prosperity Lo Hei with Mini Abalone and Crispy Fish Skin (Large) • Eight Treasures Chicken • ‘Fa Cai Luo Han Zhai’ (Braised Mixed Vegetables) • Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf • Yam Paste with Pumpkin and Gingko Nuts 	1 Set (Serves 5-6 persons)	S\$268.00*
2.	Golden Treasure Seafood Pot (New) Shark’s Cartilage Collagen Broth with Assorted Seafood (Fish Maw, Sea Cucumber, Scallop, Prawn, Chinese Cabbage, Mushroom, Leek and Goji Berry)	Serves 5 to 6 persons	S\$168.00*
3.	Braised Pork Knuckle with Sea Cucumber, Black Moss and Broccoli	Serves 4 to 5 persons	S\$98.00*
4.	Eight Treasures Chicken (Signature)	Serves 4 to 5 persons	S\$88.00*
5.	Braised Chinese Spare Rib in Wuxi Style (New)	Serves 4 to 5 persons	S\$68.00*
6.	Prosperity Lo Hei with Mini Abalone and Crispy Fish Skin	Regular	S\$58.00*
		Large	S\$68.00*
7.	Prosperity Lo Hei with Mock Abalone	Regular	S\$48.00*
		Large	S\$58.00*
8.	Osmanthus Jelly with Coconut Pudding (New)	A pair, serves 6- 8 persons	S\$68.00*
9.	Fragrant Fried Rice with Preserved Meat wrapped in Lotus Leaf	Serves 4 to 5 persons	S\$48.00*
10.	‘Fa Cai Luo Han Zhai’ (Braised Mixed Vegetables)	Serves 4 to 5 persons	S\$48.00*
11.	Yam Paste with Pumpkin and Gingko Nuts	Serves 4 to 5 persons	S\$39.00*
12.	Mini Abalone (for Prosperity Lo Hei)	12 Pieces (sliced)	S\$16.00*
13.	Mocked Abalone (for Prosperity Lo Hei)	Per Portion	S\$12.00*
14.	Crispy Fish Skin	Per Person	S\$6.00*
15.	Pok Chui (Crispy crackers for Prosperity Lo Hei)	Per Packet	S\$3.00*

Note:

Pricing for the above takeaway items is subject to prevailing Goods and Services Tax (GST). Please place your order one (1) working day in advance. For dine-in, items are subject to 10% service charge and prevailing Goods and Services Tax (GST).

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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 Annexed 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, savour masterfully executed gourmet specialities brimmed with distinctive local and international flavours as well as perennial Penang specialties from its popular thrice-yearly Penang Hawkers' Fare. Gourmands can also look forward to relish in familiar favourites from the '**Treasured Flavors 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, a perfect oasis to enjoy a fresh brew and our signature chicken pie and curry puff.

York Hotel is also honoured to be the recipient of SG Clean, 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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