

# WHITE ROSE CAFE UNVEILS NEW MINI SAVOURY TARTS IN ADDITION TO THE RESTAURANT'S PORTUGUESE EGG TARTS MENU



**SINGAPORE, July 19, 2024** – York Hotel Singapore is thrilled to announce the launch of its new savoury tarts collection, expanding its renowned Portuguese Egg Tarts takeaway menu with four delectable new flavours and a bundle of four combined flavours, available from 1 August 2024. Each box of four single flavours and four separate flavours will be available at S\$18 net per set.

Available in an assortment of four flavours - Smoked Nordic Salmon & Spinach, Ham, Cheese & Onion, Beef Pepperoni & Cheddar Cheese, Zucchini & Bell Pepper as well as a Mini Savoury Tarts Bundle featuring all four flavours, these tarts stand out with their unique taste.

York Hotel's Mini Savoury Tarts collection is available for takeaway at **White Rose Café** from 1 August 2024.

## Smoked Nordic Salmon & Spinach Tart

A hearty tart encased in crisp, buttery and flaky puff pastry, filled with a creamy, spinach filling and smoked Nordic salmon.



# Ham, Cheese & Onion Tart

Savour the mouthwatering blend of sautéed onions, ham, and cheese, bursting with flavours in every bite.

# Beef Pepperoni & Cheddar Cheese Tart

This delicious pie is filled with diced beef pepperoni and cheddar cheese, creating a bold and hearty flavour.

# Zucchini & Bell Pepper Tart

A delightful combination of the tender zucchini and bell peppers, this Mediterranean-inspired flavour is simple yet tasty, making it an excellent option for vegetarians.

## **Pricing:**

Mini Savoury Tarts Collection	Each set is priced at \$\$18 nett
Smoked Nordic Salmon & Spinach Tarts (box of 4)	
Ham, Cheese & Onion Tarts (box of 4)	
Beef Pepperoni & Cheddar Cheese Tarts (box of 4)	
Zucchini & Bell Pepper Tarts (box of 4)	
Mini Savoury Tarts Bundle (box of 4)	
(Smoked Nordic Salmon & Spinach, Ham, Cheese & Onion, Beef Pepperoni &	
Cheddar Cheese, Zucchini & Bell Pepper)	

## Terms and conditions:

- The prices stated are for takeaway and inclusive of prevailing government tax
- Flavours are not interchangeable
- Please allow 3 hours advance order from the time of order for self-collection
- Full payment by credit/debit card or cash is required to guarantee the order



All orders can be placed on **TableCheck - <u>https://bit.ly/42GjQVh</u>** or with the hotel directly from 1 August 2024. Orders must be placed three hours in advance, and self-collection at White Rose Café **between 11 a.m. and 8 p.m.** 

For enquiries, please visit www.yorkhotel.com.sg or call White Rose Café at (65) 6737 0511.

###

# Editor's Note:

For hi-resolution images, please download HERE.



#### 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 a range of facilities and amenities within the hotel. The hotel's eight well-equipped function rooms can 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 brimming with distinctive local and international flavours as well as perennial Penang specialties from our popular Penang Hawkers' Fare. Gourmands can also look forward to relishing in familiar favourites from the '**Treasured Flavors of Singapore'** daily à 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, curry puff, and gourmet tarts.

York Hotel is also honoured to be the recipient 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.

Follow us at www.facebook.com/york-hotel-singapore and www.instagram.com/yorkhotelsg.

#### 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: <u>chloe.ong@yorkhotel.com.sg</u>