

**SG60 HERITAGE DINING SERIES:
YORK HOTEL SINGAPORE CELEBRATES THE CULINARY LEGACY OF THE HAINANESE
COMMUNITY, FINAL INSTALLMENT OF THE SG60 HERITAGE DINING SERIES**



Savour a tantalising spread of Hainanese favourites at White Rose Café.

SINGAPORE, 1 September 2025 - York Hotel Singapore is proud to present the final edition of its **SG60 Heritage Dining Series** with a heartfelt tribute to the Hainanese community, one of the Chinese dialect groups that has left an indelible mark on Singapore's culinary landscape. **From 1 October to 30 November 2025**, White Rose Café presents ***Cherished Hainanese Fare***, a curated menu of time-honoured Hainanese classics offering a delicious journey through this special dining experience.

Guests can look forward a comforting soul-warming soup, and nostalgic kopitiam-style delights where each dish reflects the enduring charm of Hainanese cuisine, telling a story of a community and its treasured place in Singapore's rich food heritage.

This specially curated dine-in menu pays homage to the cherished flavours of Hainanese cuisine and features:

Herbal Mutton Soup | S\$26*

A beloved dish among the Hainanese community, the Herbal Mutton Soup traces its roots to a time when food was both sustenance and remedy. Traditionally prepared for its warming and medicinal properties, this soup features a blend of herbs and spices believed to boost circulation and combat the cold. Over the years, it has evolved into a cherished dish that continues to connect the Hainanese people to their heritage.

At White Rose Café, this time-honoured dish is prepared in the traditional style, featuring mutton ribs and tender mutton meat simmered in a rich broth infused with red fermented bean curd (nam yue). Savour this robust, comforting soup with fragrant steamed rice, a dish full of depth and warmth that lingers on the palate.

Hainanese Pork Chop | S\$23*

A familiar favourite among Singaporeans, the Hainanese Pork Chop is a unique creation adapted by Hainanese chefs who once served in colonial households.

This East-meets-West dish features crispy fried pork loin topped with a sweet and tangy tomato-based sauce of green peas, tomatoes, onions, and potatoes, a nod to its Western roots, yet unmistakably Hainanese in flavour. Served with fragrant steamed rice, this is a hearty, comforting dish rich in heritage.

Hainanese Curry Rice Set | S\$23*

A well-loved comfort food, the Hainanese Curry Rice Set brings together a medley of flavourful components served with fragrant steamed white rice and generously ladled with homemade mildly-spiced curry gravy.

This satisfying dish features crispy pork, curry chicken with potatoes, braised cabbage, and fried egg offering a wholesome and deeply satisfying meal.

Poached Chicken with Fragrant Rice Ball | S\$23*

One of Singapore's most iconic dishes, the Hainanese Chicken Rice holds a special place in Singapore's culinary identity. The Hainanese community is also widely credited for introducing this dish to Singapore, which has since been adapted across the region in various forms.

At White Rose Café, our chicken is prepared in accordance with traditional Hainanese methods where the chicken is slow-poached at sub-boiling temperature and dipped in ice after cooking. Served with a **choice of fragrant, crispy rice ball or steamed rice ball**, enjoy with the accompanying vegetable broth and the irresistible chilli and garlic sauce with dark soy sauce for an extra kick.

Beyond this limited-time menu, our Hainanese Chicken Rice remains a staple dish on White Rose Café's à la carte menu and continues to be one of the most popular items among our diners.

Satay (Choice of Pork or Chicken) | S\$19*, 6 pieces

Another timeless favourite that showcases traditional craftsmanship of a good Hainanese cook, our Hainanese Satay features plump, juicy chunks of grilled chicken or pork, marinated and charred to perfection.

The highlight is the distinctive satay sauce; a tangy, flavourful blend of toasted peanuts sauce, elevated with a touch of pineapple purée for a refreshing twist. The sauce adds a sweet, tart finish that complements the satay beautifully. Enjoy with rice cake for a complete, satisfying experience.

Claypot Pork Porridge | S\$17*

A comforting and rarely found specialty, Hainanese-style claypot pork porridge is prized for its creamy, grainy texture and savoury flavour.

Served in a claypot, enjoy the tender sliced pork and minced pork, enriched with an egg and topped with crispy fried dough fritters, fragrant fried shallots, scallions, and julienned ginger.

Special Kaya Toast Set | S\$12*

A quintessential part of a traditional Hainanese breakfast, kaya toast is closely tied to the Hainanese community, who played a key role in the establishment of *kopitiams* or local coffee shops that became a staple of Singapore's food culture.

At White Rose Café, this iconic set features toasts generously slathered with house-made *kaya* (fragrant coconut jam), served with soft-boiled eggs and a cup of freshly brewed Hainanese coffee. A perfect meal to start the day or an afternoon treat!

Chin Bo Leung | S\$12*

A popular dessert in Hainan, China, *Chin Bo Leung* is also known as *qing bu liang* (清补凉) in Mandarin. This refreshing sweet soup is traditionally enjoyed year-round, especially in tropical climates. Widely regarded for its “cooling” elements, this is a perfect treat for the sweltering weather.

White Rose Café's version is served with a base of chilled coconut milk and generously filled with green beans, red beans, kidney beans, barley, taro, jelly, watermelon. Cool and creamy, this is a delightful treat to sweeten the meal.

À la carte dishes from our ***Cherished Hainanese Fare*** dine-in menu **ranges from S\$12* to S\$26* per dish**. This menu is available daily from 11 a.m. to 11 p.m. (last order at 10:30 p.m.).

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

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

Editor's Note:

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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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