

**SAVOUR A TASTE OF FOUR TIMELESS MALAYSIA CLAYPOT FAVOURITES  
AVAILABLE AT WHITE ROSE CAFÉ FROM JUNE TO AUGUST 2024**



From left to right: KL “Tai Lok Mee”, Claypot “Lao Shu Fen”, Claypot Chicken Rice, Klang Bak Kut Teh.

**SINGAPORE, MAY 14, 2024** – White Rose Café is excited to present four renowned hawker delights from Kuala Lumpur and Klang Valley, available for lunch and dinner from **June 1 to August 31, 2024**. The claypot-style menu features a choice of **KL “Tai Lok Mee”, Claypot “Lao Shu Fen”, Claypot Chicken Rice, Klang Bak Kut Teh** and is priced at **S\$19\* each**, inclusive of a serving of the iconic “**Air Mata Kucing**” (Longan with Sweet Monk Fruit and Winter Melon), a delicious and refreshing beverage sold in the bustling streets of Chinatown in Kuala Lumpur.

Claypot cooking is often revered for preserving warmth and enhances flavours, and in Malaysia, notable claypot dishes include the aromatic claypot herbal *bak kut teh* to the comforting claypot rice, noodles, and porridge. The allure of claypot dishes allows an extended enjoyment while giving each bite a symphony of taste. When served, diners will be enveloped in a billow of fragrant steam, transporting them to the vibrant food streets of Malaysia. Paired with *Air Mata Kucing*, the beverage perfectly complements the robust flavours of the dishes, offering diners an immersive culinary experience within the cosy confines of our restaurant.

**Menu Highlights**

**KL “Tai Lok Mee”, S\$19\***

A hallmark of Kuala Lumpur’s culinary scene, “Tai Lok Mee” or “Thick Noodles” in Cantonese, is a must-eat for any visitor to Malaysia. Using thick braised yellow egg noodles as the base, this fragrant noodle dish is stir-fried

with prawns, squid, sliced roasted pork belly, and chye sim, all tossed in pork lard over high heat before coated in a viscous caramelised dark soy sauce, resulting in a rich, savoury, smoky noodle delight infused with ample wok hei.

### **Claypot “Lao Shu Fen”, S\$19\***

Also known as silver needle noodles or Bee Tai Bak in Singapore, “Lao Shu Fen” are stir-fried noodles cooked with prawns, minced pork, pork lard, and spring onion served in a claypot. The crowning glory of the dish is the egg topping, adding an eggy texture to each bite. Whet your appetite with this addictive dish and pair it with Belacan for a satisfying treat.

### **Klang Bak Kut Teh, S\$19\***

Another local favourite in Malaysia’s Klang Valley is renowned for offering the best Bak Kut Teh, also known as Pork Bone Tea. This dish is a staple breakfast option among the locals due to its comforting flavours. Comprising succulent pork ribs, fried bean curd puffs, and button mushrooms, enjoy alongside a bowl of steaming fragrant rice and Chinese Fried Dough. For an extra burst of flavour, dip the condiments into the broth and enjoy with chopped chillies and garlic.

### **Claypot Chicken Rice, S\$19\***

A comforting pot of steamed rice crisped within a claypot topped with tender marinated chicken, lap cheong (Chinese pork sausage), Chinese mushroom, bok choy and coated in dark soy sauce. This is a highly addictive dish!

### **Air Mata Kucing (Served with diner’s choice of Claypot dish)**



Photo credit: Canva

One of Malaysia's most popular drinks is **Air Mata Kucing**, a refreshing herbal beverage perfect for the humid weather. Originating from a famous stall in Kuala Lumpur's Chinatown, Petaling Street, the Air Mata Kucing boasts a history spanning over three decades and is now commonly found in shopping malls, coffee shops, and street stalls.

At White Rose Café, our Air Mata Kucing is made with boiled Monk Fruit (or 'Lo Han Guo'), dried longan, and dried Winter Melon sugar. Monk fruit provides natural sweetness and a rich colour, while the unique blend of dried longan and dried Winter Melon sugar adds a mild sweet flavour, making this drink a great thirst-quencher. Served cold, enjoy this tasty beverage alongside your choice of claypot dish.

# YORK HOTEL

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SINGAPORE

**'Taste of Malaysia: Four Timeless Claypot Specialties'**

**Promotion Period:**

1 June to 31 August, 2024

**Time:**

11 a.m. to 10.30 p.m., available for lunch and dinner

**Price:**

S\$19\*, inclusive of an Air Mata Kucing

**Reservation link:**

<https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing>

For enquiries, please visit [www.yorkhotel.com.sg](http://www.yorkhotel.com.sg) or call **White Rose Café** at **(65) 6737 0511**.

\*Price is 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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# YORK HOTEL

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## SINGAPORE

### **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 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 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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