

**MARCH DINING SHOWCASE:  
PENANG HAWKERS' FARE TAKES THE SPOTLIGHT AT  
YORK HOTEL SINGAPORE FROM 8 TO 24 MARCH 2024**



Savour a tantalising spread of Penang hawkers' fare prepared by the hawkers from Penang.  
Photo credit: York Hotel Singapore

**Singapore, 31 January 2024** – This March, York Hotel brings back the next season of the highly-anticipated **Penang Hawkers' Fare**, showcasing an array of renowned Penang street food at White Rose Cafe. From **8 to 24 March 2024**, diners can look forward to a delightful Penang hawker experience, as 12 hawker dishes will be available from the à la carte lunch and dinner menu. The savoury line-up of famous Penang street food will surely delight diners' palates with each delectable bite.

Served à la minute by the hawkers flown in from Penang, the menu features well-loved Penang staples such as **Penang Laksa**, **Oyster Omelette**, **Penang Prawn Mee**, **Penang Rojak**, and **Pasembur**. As guests wait in line, mesmerising theatrics unfold. Witness the hawkers bustling with action 'live' as they fry up the crowd-favourite **Oyster Omelette**, **Char Kway Teow**, and **Roti Canai**.

The newest addition to the list of offerings is **Kiam Chye Th'ng with Yam Rice**, a cherished favourite among Penangites. *Kiam Chye Th'ng* or Preserved Salted Vegetable Soup, is a savoury soup cooked with pork and chicken bones, salted mustard green, pork belly, innards, minced pork, ginger, tomato, and bean curd. Garnish with chopped Chinese celery and fried garlic, and the soup emits a gratifying aroma that is sure to be addictive! The soup is paired with fragrant yam rice with dried shrimp, delivering a delightful umami taste.

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The delightful **Ban Chang Kueh**, **Ice Kachang**, and **Chendol** are perfect for ending the meal on a sweet note. As part of the menu, diners are treated to an unlimited flow of coffee, tea, Teh Tarik, Calamansi, and Bandung.

York Hotel's **Penang Hawkers' Fare** is available from **8 to 24 March 2024** 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 to Sundays)

For enquiries, please visit [www.yorkhotel.com.sg](http://www.yorkhotel.com.sg) or book directly via our Tablecheck booking page at <https://www.tablecheck.com/en/york-hotel-white-rose-cafe/reserve/landing> .

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

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**Editor's Note:**

For high-resolution images, please download [HERE](#).

## **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 has captured the hearts of many Penangites is *Kiam Chye Th'ng*, or Preserved Salted Vegetable Soup. Available in most coffee shops across the island, the true star of this dish is the robust flavour of the soup. Simmered to perfection with a blend of pork and chicken bones, pork belly, lean pork meat, pig innards, minced pork, ginger, tomato, salted mustard green, and bean curd. Garnish the soup with chopped Chinese celery and fried garlic for a delectable taste. To complete the experience, the soup is complemented with fragrant yam rice with dried shrimp, providing the perfect umami taste.

#### **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.

### **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.

### **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.

**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 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 Annexe 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**, gourmands can look forward to indulge in an array of Western, Asian as well as perennial Penang specialties from its highly-popular Penang Hawkers' Fare. The restaurant also serves its signature curry puffs, chicken pies and gourmet blends. 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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