

**TUCK INTO COMFORTING CLAYPOT RICE SPECIALITIES, AVAILABLE
FOR A LIMITED-TIME AT WHITE ROSE CAFÉ**



Image for illustration purpose only.

SINGAPORE, AUGUST 31, 2023 – Four distinctly flavoured **claypot rice** will debut at White Rose Café from **October 1 to November 30, 2023** for lunch and dinner. Savour the impressive **Seafood Pao Fan, Wok-fried Black Pepper Angus Beef Claypot Rice, Black Olive Shrimp Claypot Rice, and Cantonese-style Chicken and Chinese Sausage Claypot Rice** from this limited-time menu. At **S\$25* each**, enjoy a refreshing Jasmine tea along with your favourite claypot rice.

Often referred to ‘**sha bo fan**’ (砂煲饭), claypot rice is a traditional dish which originates from China and became a popular dish in various parts of Asia. A comforting and flavourful rice dish filled with marinated meat, vegetables, drizzled with dark soy sauce, and cooked in a clay pot over high heat to achieve the sizzling hot and deliciously crispy layer of charred rice at the bottom of the claypot. When served, lift the lid and watch a cloud of rice steam rises, and an irresistible smoky fragrance shrouds the table.

Executive Chef Ho Chan Fei showcases his culinary prowess once more by recreating this nostalgic dish with classic Cantonese-style to modern Asian flavours. He emphasised that the key to achieving a perfect clay pot rice is the correct control of time, heat, and careful balance of the claypot during the cooking process to avoid burnt rice.

YORK HOTEL

SINGAPORE

Menu Highlights

Seafood Pao Fun

Fill your tummy with this claypot of deliciousness. "Pao Fan" (泡饭) translates to "soaked rice" in Chinese. While this dish appears similar to porridge, the sweet and savoury broth is poured over a bowl of cooked rice, sea prawns, clams, sliced fish, and topped with crispy fried garlic for a burst of flavour.

Wok-fried Black Pepper Angus Beef in Claypot

Whet your appetite with this addictive dish filled with succulent strips of juicy black pepper Angus beef, onsen egg, sauteed onion, ginger and spring onion. Tuck into a perfectly cooked clay pot rice with a great flavour of all the above ingredients and nicely crisped rice on the bottom for a satisfying treat.

Black Olive Shrimp Fried Rice

Presenting yet another mouth-watering item from the menu, the **Black Olive Shrimp Fried Rice** is a savoury Thai-Chinese style claypot rice that combines the briny taste of Chinese black olive, shrimp, and fried rice cooked in a claypot, topped with basil minced pork and cashew nut. A delicious one-pot meal!

Cantonese-style Chicken and Chinese Sausage Claypot Rice

A comforting pot of steamed rice crisped within a claypot topped with tender marinated chicken, preserved Chinese chicken sausage, Chinese mushroom, onsen egg, bok choy and coated in dark soy sauce.

Claypot Rice Specials

Promotion Period:

1 October to 30 November 2023

Time:

12 p.m. to 10.30 p.m., available for lunch and dinner

Price:

S\$25*, inclusive of a Jasmine tea

Reservation link:

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

For enquiries, please visit **www.yorkhotel.com.sg** or call **White Rose Café** at **(65) 6737 0511**. *Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST).

CREDIT CARD SPECIAL

UOB card members enjoy **10% off the claypot rice menu**. Valid for dine-in only. Offer is not valid or in conjunction with other offers and promotions.

YORK HOTEL

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 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.

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

Min Tan
Marketing Communications Executive
York Hotel Singapore
Tel: (65) 6830 1192
Email: min.tan@yorkhotel.com.sg