

**CELEBRATE THE BEST OF PENANG STREET FOOD AT WHITE ROSE CAFÉ  
FROM DECEMBER 16, 2016 TO JANUARY 2, 2017**



**Singapore, October 25, 2016** - York Hotel Singapore's highly anticipated annual **Penang Hawkers' Fare** returns for its third run from **December 16, 2016 to January 2, 2017** which concludes this year's edition of the 30<sup>th</sup> anniversary celebration of bringing well-loved Penang street food to gourmands.

For a taste of authentic Penang dishes, 12 hawkers were handpicked for their expertise and dedications are flown in to recreate their specialties delighting diners with a satisfying gourmet experience at White Rose Café. As part of the 30<sup>th</sup> anniversary celebration, exciting Tikam Fun Dip and Lucky Draw prizes awaits. The dining series also ends on a high note with the opportunity to win the **coveted Grand Draw Prize in 2017** for a trip to Penang in February 2017.

Available daily during lunch and dinner, the buffet stations are replete with regular favourites such as *Penang Laksa, Penang Prawn Mee, Char Kway Teow, Cuttlefish Kang Kong* and *Ban Chang Kueh*. Watch the hawkers bustle with action 'live' in our show kitchen as they fry up the crispy *Oyster Omelette*

and *Lor Bak* which saw long lines as diners waited to savour these delicacies during the fare in March and September this year.

Newest addition to the line of offerings is the **Penang Curry Mee**, a popular hawker dish sold in push carts and coffee shops is a comfort food for the Penang community. This popular Penang dish consists of yellow noodles and rice vermicelli served in a clear coconut broth. The bowl is packed with ingredients featuring *Tau Pok* (fried bean curd), cockles, prawns, sliced cuttlefish, mint leaves and a spoonful of chilli paste is served alongside. The gratifying aroma that wafts from the hot bowl of curry mee will tempt every taste bud!

#### **TRADITIONAL HAWKER FAVOURITES**

Immerse in a distinctly Penangites 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.

#### **Penang Laksa**

The Penangite version of the laksa proffers 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.

#### **Nasi Lemak with Nonya Chicken Kapitan**

Fragrant *nasi lemak* rice is paired with a succulent Nonya chicken *Kapitan*; an adaptation of the dry-style chicken curry, besides the usual condiments of homemade sambal chilli and crispy *ikan bilis*.

### **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 cucumbers, refreshing jambu and pineapples.

### **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.

### **Lor Bak**

A popular fried snack in Penang, this comprises five-spice meat rolls, prawn fritters and deep fried beancurd served with homemade chilli sauce and a thick soy-based sauce. Painstakingly hand-rolled and marinated by the hawkers, the meat rolls are juicy with a tender bite.

### **Kway Teow Soup or Dry**

A variety of ingredients such as fish balls, shredded chicken and a light but flavourful clear broth sets this dish apart from local counterparts.

### **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 amount 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.

### **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.

### **TRIPLE YOUR WINS – TIKAM FUN DIP, LUCKY DRAW AND GRAND LUCKY DRAW**

Triple the fun and win as you dine at York this December. With every S\$80 spent, patrons will get a chance to participate in the **instant Tikam Fun Dip**. Stand a chance to win discount vouchers for the next Penang Hawkers' Fare, S\$12 à la carte vouchers and limited-edition recyclable tote bags.

In addition, stand a chance to win the following prizes from York Hotel Singapore – a complimentary two-night's weekend stay in a Premier Room inclusive of a S\$100 dining voucher for use at White Rose Cafe; one-night weekend stay in a Deluxe Room inclusive of a S\$50 dining voucher for use at White Rose Cafe for two persons; 'Treasured Flavours of Singapore' daily à la carte Buffet Lunch at White Rose Cafe for six persons.

**All diners qualify for the Grand Draw 2017.** Be one of the 8 pairs of patrons to win a 3 Days 2 Nights trip to Penang in February 2017 where Executive Chef Charlie Tham, a Celebrity Chef who has been featured on local television, will helm this gastronomic journey and fill the winners with interesting nuggets of information about the best Penang street food.

The itinerary includes dining experience at some of the local popular food stalls where the stall owners will be here to whip up their signature dishes for the two-week Penang Hawkers' Fare promotion. Foodies can look forward to savouring local delights such as the famous *Assam Laksa* and *Lor Bak* at Pasar Air Itam, located at the foot of a main tourist attraction, Kek Lok Si Temple and the highly raved *Bak Mui* (pork porridge) from Hon Kei Food Court at Lorong Kampung Malabar, Georgetown.

To keep foodies entertained, the trip offers visits to various heritage and historical attractions such as Snake Temple, Penang Museum, Penang Peranakan Mansion and Batu Ferringhi Night Market. This Grand Draw includes return tickets and hotel accommodation for the discovery journey that any foodie craves.

The **Penang Hawkers' Fare** is available from **16 December to 2 January, 2017** for à la carte buffet lunch and dinner.

**Time:** 12 p.m. to 2.30 p.m. (Lunch)  
6.30 p.m. to 10 p.m. (Dinner)

**Price:** S\$29\* per adult, S\$20\* per child (aged 12 years and below), Mondays to Fridays  
S\$33\* per adult, S\$23\* per child (aged 12 years and below), Saturdays, Sundays and Public Holidays

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

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

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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. Gourmands can look forward to a tempting array of dining selections in **White Rose Café** which presents an ambrosial spread of Western, Asian cuisine as well as perennial Penang specialties from its popular thrice-yearly Penang Hawkers' Fare. The restaurant also serves an assortment of homemade pastries, 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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