



**MEDIA RELEASE
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White Rose Café, York Hotel

York Hotel celebrates 30th Anniversary of Penang Hawkers' Fare
Savour Penang's best street food and triple your winnings with celebratory Tikam Dip,
Lucky and Grand Draws

Singapore, July 2016 – York Hotel's renowned Penang Hawkers' Fare is back for its second run this year. A wide variety of Penang street food awaits in this 30th anniversary celebration which also features a brand new Penang delight, a photo booth area for all to capture wonderful memories at York, exciting Tikam Fun Dip, 30th Anniversary Lucky Draw prizes and the opportunity to win the coveted Grand Draw Prize in 2017 for a trip to Penang in February next year.

From loyal customers who have been returning for the past 30 years to new patrons drawn by the reputation of the event, the first installation of the fare earlier this year in March saw snaking long lines waiting to savour the traditional flavours of Penang. Once again this September, hawkers who have been handpicked for their expertise and dedication are flown in to recreate their signature dishes at White Rose Café.

The 12 stalls at the buffet will serve regular favourites such as *Penang Laksa, Penang Prawn Mee, Char Kway Teow, Cuttlefish Kang Kong* and *Ban Chang Kueh*. Watch the hawkers fry up the crispy *Oyster Omelette* and *Lor Bak* live in our show kitchen and relish in the latest addition, *Roti Babi* – a popular Peranakan deep-fried snack of bread stuffed with minced pork, vegetables and mushrooms. Served with Worcestershire sauce, affectionately known as *angmoh tau yew* in Penang, it is enjoyed as a dip with sliced green chilies. Totally irresistible!

Priced at \$29++ per adult and \$20++ per child on weekdays, and \$33++ per adult and \$23++ per child on weekends, the buffet offers an array of authentic dishes that will bring back nostalgic memories of good old Penang.



Roti Babi

A sandwich of minced pork, chopped onions, carrot, turnip and mushrooms seasoned with aromatic spices, is deep-fried till golden brown to give its goodness in every bite.

Penang Prawn Mee

Also known as *Hae Mee*, the comforting soup base is a rich broth made from simmering prawn heads, shells and pork ribs for hours making the soup thick and richly flavoured.



Char Kway Teow

Fried over high heat for an unmistakable *wok-hei*, this Penang version is less sweet, with thinner 'kway teow' rice noodles giving an interesting twist to what we all know as *Kway Teow*.

Nasi Lemak with Nonya Chicken Kapitan
Fragrant coconut rice served with a succulent Nonya chicken *Kapitan*, accompanied by homemade sambal chili and *ikan bilis*.



Penang Rojak
Diced cucumber, jambu, green mango, turnip and pineapples tossed in rojak sauce made with quality *Hae-Ko* (prawn paste).

Cuttlefish Kang Kong
Crunchy cuttlefish and water convolvulus is simply quintessential street food that is served with a drizzle of quality *Hae-Ko* on top of the sweet and slightly spicy sauce.



Lor Bak
Painstakingly hand-rolled by the hawkers, *Lor Bak* is five-spice juicy meat rolls, prawn fritters and deep fried beancurd served with homemade chili and a thick soy-based sauce.

Kway Teow Soup or Dry

Fish balls and shredded chicken with smooth *Kway Teow* served in a flavourful clear broth garnished with fried shallots.



Oyster Omelette

Sweet succulent oysters with rice flour batter and eggs. The ingredients are tossed over high heat for maximum wok-fragrant, creating a crisp and juicy omelette.

Penang Laksa

This is a well-loved signature dish of all Penangnites. This version offers an appetising bowl of thick rice noodles in spicy tangy fish-based broth. The sweet tangy broth, is achieved by cooking fish in a tamarind based broth. Both pineapple, cucumber *Bunga Kantan* (torch ginger); gives this dish its distinctive fragrant aroma. Add fresh *Hae-Ko* (prawn paste) for the additional oomph that is the trademark of this favourite.





Bang Chang Kueh

Piping hot golden brown pancakes with crisp edges and a chewy soft interior filled with ground peanuts, sugar and margarine for that perfect tinge of saltiness. This dessert is a favourite for all.

Ice Kachang

Icy cold shaved ice topped with *Attap Chee* (Palm Seed), red beans, sweet corn and drizzled with evaporated milk, red rose syrup or sarsi syrup.



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 September. With every \$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, \$12 a la carte vouchers and limited-edition recyclable tote bags.

In addition, you will also be entitled to a Lucky Draw with prizes such as 3 Day/2 Night weekend stay at York Hotel, \$100 White Rose Café Meal Voucher, and Treasured Flavours of Singapore buffet for 8 persons.

All diners qualify for the Grand Draw 2017. Be one of the 8 pairs of patrons to win a 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 you with interesting nuggets of information about Penang food. This Grand Draw includes return tickets and hotel accommodation for the discovery journey that any foodie craves.

FACT SHEET – PENANG HAWKERS' FARE 30TH ANNIVERSARY

Date	September 2 to 18, 2016
Time	Lunch: 12pm to 2.30pm Dinner: 6.30pm to 10pm
Prices	Weekdays - \$29++ per adult, \$20++ per child below 12 Weekends - \$33++ per adult, \$23++ per child below 12
Venue	White Rose Café York Hotel 21 Mount Elizabeth, S228516
Tel	6737 0511
Email	whiterosecafe@yorkhotel.com.sg No reservations. Walk-Ins only

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