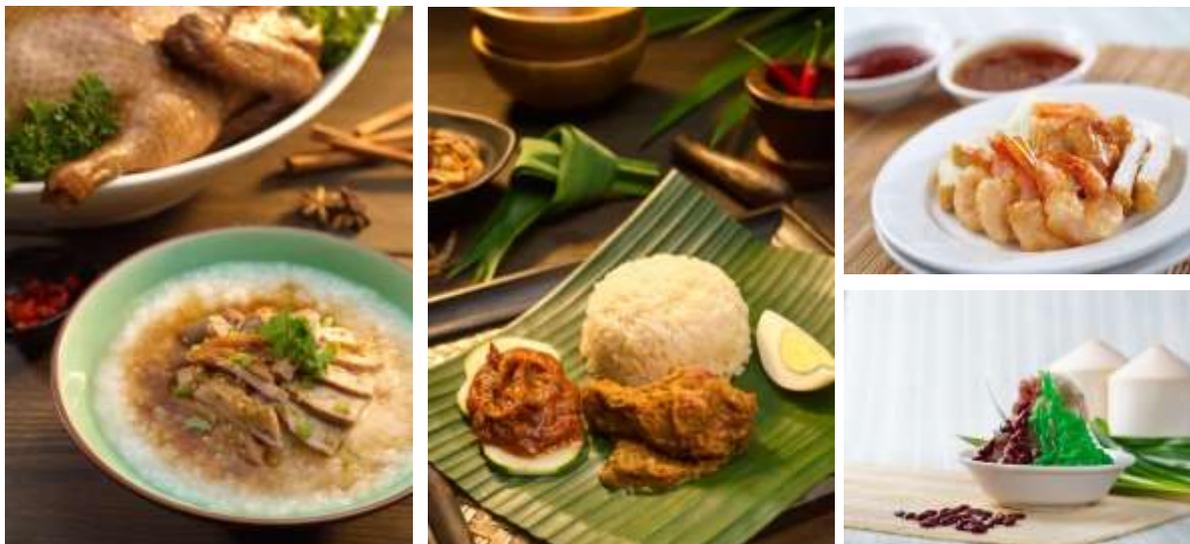


**AUTHENTIC PENANG HAWKERS' FARE RETURNS TO DELIGHT GOURMANDS
FROM MARCH 10, 2017 TO MARCH 26, 2017**



Singapore, February 8, 2017 – Well-received by many supportive and loyal patrons over the past three decades, York Hotel Singapore brings back the popular **Penang Hawkers' Fare** for the first edition of its thrice-yearly promotion from **March 10, 2017 to March 26, 2017** with a spread of gastronomic creations that represent Penang's authentic street food legacy.

Gather your friends and family and converge in White Rose Cafe for a delectable lunch or dinner buffet of cuisine from Penang with perennial favourites such as *Penang Laksa*, *Char Kway Teow*, *Nasi Lemak with Nonya Chicken Kapitan*, *Oyster Omelette*, crispy *Lor Bak* and more. Savour endless helpings of these mouth-watering dishes specially prepared by 12 hawkers, all handpicked for their expertise and dedications are flown in to recreate their specialties, delighting diners with a satisfying gourmet experience at White Rose Café. A highlight is the Penang's legendary **Duck Porridge** which will make an appearance to the menu since 2014. The porridge is served with exquisitely tender braised duck meat, pig's innards, topped with ginger strips and spring onions, perfect as comfort food or for those who prefer something light after a heavy meal.

YORK HOTEL

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For a sweet finish to the meal, the buffet offers ever popular desserts like *Ban Chang Kueh*, *Ice Kachang* and *Chendol*.

Penang Hawkers' Fare Lucky Draw

Dine with us during this period stand 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.

The **Penang Hawkers' Fare** is available from **March 10 to March 26, 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 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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ANNEX

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.

ANNEX – CONT'D

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.

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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.

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