

YORK HOTEL

SINGAPORE

FEAST LIKE A TRUE-BLUE SINGAPOREAN WITH A REPERTOIRE OF FAMILIAR LOCAL TREATS THIS NATIONAL DAY



York Hotel's 'Localicious' Tunch Buffet. Menu items may be subject to changes

SINGAPORE, June 11, 2019 – In celebration of Singapore's 54th birthday, feast like a true-blue Singaporean with our National Day '**Localicious' Tunch Buffet** at York Hotel's White Rose Café, a perfect venue to converge friends and loved ones. Enjoy a relaxing meal brimmed with familiar Singaporean favourites proudly presented to you by our culinary team.

NATIONAL DAY 'LOCALICIOUS' TUNCH BUFFET

Aug 9, 2019 / 12 p.m. to 3.30 p.m. / S\$38* Per Adult, S\$18* Per Child (5 to 11 Years of Age)

Our 'Tunch' Buffet menu serves up an expansive buffet selection of well-loved local specialties. From **Oyster Omelette, Satay Bee Hoon, Kapitan Chicken, Singapore Laksa, Stir-fried Salted Egg Prawns, Assam Fish Fillet, Indian Rojak** to **Putu Mayam**. Tempting hungry diners is the appetiser station where one can create their own **Popiah** and **Tauhu Goreng**.

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Finish on a sweet high with a galore of toothsome desserts such as **Pulut Hitam**, **Chilled Mango Pomelo with Sago**, traditional Singaporean desserts such as **Bubur Cha Cha**, **Ang Ku Kueh**, and an assortment of **Nonya Kuehs**. The buffet comes with free flow of **Bandung** (Rose Syrup mixed with Milk), **Lime Juice** and **Soya Bean Milk**.

For enquiries or reservations, please visit www.yorkhotel.com.sg or call **White Rose Café** at **(65) 6737 0511**.

CREDIT CARD SPECIAL

DBS/POSB and UOB card members enjoy **1 dines free with every 3 paying adults for reservation and full payment made by August 2, 2019**.

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ANNEX

NATIONAL DAY 'LOCALICIOUS' TUNCH BUFFET FRIDAY, AUGUST 9, 2019 12.00 P.M. TO 3.30 P.M.

FROM THE SHOW KITCHEN

Oyster Omelette
Char Kway Teow
Assorted Indian Rojak

LOCAL DELIGHTS

Singapore Laksa
Satay Bee Hoon
Fishball Kway Teow Soup
Local Pancake with your choice of Durian, Sweet Corn or Peanut topping
Ice Kachang / Homemade Bean Curd/ Cendol

APPETISER (DIY)

Tauhu Goreng
Popiah

SOUP

Salted Vegetable Duck Soup

DIM SUM

Steamed Chicken Bun
Siew Mai (Steamed Dumpling)
Har Kow (Steamed Crystal Shrimp Dumpling)
Wah Ko Kueh (Steamed Traditional cupcakes)
Crystal Dumpling
Png Kueh (Steamed Glutinous Rice Cake)
Chwee Kueh with Chye Poh (Steamed Rice Cake with Preserved Turnip)
Putu Mayam (Steamed Vermicelli topped with Freshly Grated Coconut
and Palm Sugar)

HOT STATION

Kapitan Chicken
Braised Bean Curd with Roasted Pork and Vegetable
Stir-fried Salted Egg Prawn
Nonya Chap Chye (Mixed Vegetables Stew)
Assam Fish Fillet
Fried Rice with Silverfish

LOCAL DESSERT

Cheng Tng
Chilled Mango Pomelo with Sago
Pulut Hitam (Black Glutinous Rice with Coconut Milk)
Bubor Cha Cha (Sweet Potato and Yam in Coconut Milk)
Sago Gula Melaka (Sago Pudding with Palm Sugar)
Tau Suan (Split Mung Bean Soup)
Ang Ku Kueh (Steamed Glutinous Rice Flour Cake stuffed with filling)
Huat Kueh (Steamed Rice Flour Cake)
An assortment of Nonya Kuehs
Tropical Fruits

Menu comes with free flow of Bandung, Lime Juice and Soya Bean Milk

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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 non-smoking 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 the hotel, namely **White Rose Café** which presents an ambrosial spread of Western, Asian cuisine as well as perennial Penang specialties from its acclaimed thrice-yearly 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.

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