

**ENJOY AN UNPARALLELED GASTRONOMIC EXPERIENCE AT THE
MALAYSIA STREET FOOD FIESTA WHICH TAKES CENTERSTAGE AT
WHITE ROSE CAFÉ FROM JUNE 21 TO JULY 7, 2019**

The limited-time promotion let diners savour a variety of popular Malaysian street food at pocket-friendly pricing.



Singapore, April 15, 2019 – Popularly known for our iconic Penang Hawkers' Fare, get ready to enter into another exciting gastronomic experience as York Hotel Singapore offers a medley of popular street food from its **Malaysia Street Food Fiesta** promotion, available from **June 21 to July 7, 2019**. Relish authentic street food specialties from various states of Malaysia such as Ipoh, Kuala Lumpur and Klang at White Rose Café.

The menu boasts a repertoire of dishes quintessential to Malaysian cuisine. From Klang, we serve up **Bak Kut Teh** (Pork Rib Soup). A stark contrast to the local peppery soup base, the Malaysia version is prepared using a variety of Chinese herbs, spices and a super-rich broth made from pork bones.

Pork ribs and pork belly are then added and boiled for an hour, before the addition of other ingredients such as enoki mushroom and bean curd.

Not to be missed is the **KL Hokkien Mee**, also known as Dai Lok Mee. Thick yellow noodles are wok-fried over high heat with pork slices, fishcake, prawns, and vegetables. The dish is then left to braise in a fragrant mixture of sweet and savoury black soy sauce until the noodles are soft, yet springy, and infused with the fragrance of the sauce.

A noteworthy item that is simply hard to resist is the **Nasi Kandar**, a popular northern Malaysian staple dish originating from Penang. The steamed rice is served with curry and a variety of tasty sides featuring mini chicken drumlet, sotong, lady finger, cabbage, and onion egg omelette.

Chee Cheong Fun may be familiar to many but the Ipoh version is a must-try. Enjoy the steamed rice noodle rolls drizzled with fragrant minced meat mushroom sauce, or go with the Curry Sauce for those prefer a spicier taste.

Another simple yet gratifying dish is the **Ipoh Yong Tau Foo**. The essence of this dish comes from the light and fragrant broth made from ikan billis (anchovies), turnip and chicken bones. Brinjal, bitter gourd, bean curd, red chilli are stuffed within a homemade fish paste deep-fried together with the bean curd skin giving each mouthful a crispy and springy bite. Available in soup and dry version, add a splash of chilli to the Yong Tau Foo for an extra oomph!

For those who tried Penang's **White Curry Mee**, this popular hawker dish is sold in push carts and coffee shops. Comprising yellow noodles, and rice vermicelli served in a clear coconut broth, each bowl is served with ingredients featuring Tau Pok (fried bean curd), cockles, sliced cuttlefish, mint leaves and a spoonful of chilli paste served alongside. The gratifying aroma that wafts from the hot bowl of curry mee will tempt every taste bud!

Another popular savoury item is **Char Koay Kak**, typically served in bite-sized portion and often enjoyed as a snack by the locals. For some, it is usually packed as a takeaway for breakfast or supper. A delightful

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treat for all foodies, the Koay Kak is first steamed before cut into cubes and stir-fried with soy sauce, chopped Chye Poh (preserved radish), prawns, bean sprouts, eggs and chilli paste. To create additional layers of flavours, Koay Kaks are flavoured with garlic, fish sauce and stir-fried till clouds of aromatic fragrance emanate from the wok.

A tantalising dessert spread showcasing an array of traditional sweet treats awaits. Diners will get to savor a smorgasbord of dessert delicacies whipped up by the hawkers, featuring highlights such as an assortment of **Nonya Kueh**, **Ondeh-Ondeh**, **Apom Manis**, **Chilled Burbur Chacha** (Sweet Potato and Yam in Coconut Milk), **Iced Jelly with Lime**, and **Fruit Skewers** comprising guava, rose apple, pineapple, and green mango.

The **Malaysia Street Food Fiesta** is available from **June 21 to July 7, 2019** 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\$25* per adult, S\$15* per child (between 5 and 11 years old), Mondays to Fridays
S\$28* per adult, S\$18* per child (between 5 and 11 years old), Saturdays and Sundays

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).

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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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