



# YORK HOTEL

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## SINGAPORE

A hybrid of Chinese and Malay flavours, Peranakan cuisine is famously elaborate as food represents prosperity and plentifulness, especially at traditional weddings and during Lunar New Year. At York Hotel, we pay homage to the authentic flavours of Peranakan cuisine over an array of splendid à la carte dishes, ranging from tasty starters, deeply comforting soups to desserts. From a start, begin the food adventure with the flavourful **Hu Ploh Tng** (fish maw soup) and her trademark **Ngoh Hiang**, five-spice pork rolls masterfully hand-wrapped with bean curd skin accompanied with a sweet sauce.

“Precise use of ingredients such as spices is fundamental in perfecting the dishes while staying true to the Peranakan roots. For instance, I will always have lemongrass, galangal, candlenuts, onions, garlic, ginger, and lime leaves as these spices are the basis of a good rempah,” said Chef Nancy.

Experience the richness of the cuisines complemented with Chef Nancy’s personal touch. A quintessential and signature Peranakan dish, her signature **Babi Pongteh** is a dish of braised pork in fermented soybean sauce with bold, sweet-salty, and savoury flavours. Another noteworthy dish is her **Asam Pedas Ikan** (spicy tamarind fish), a spicy and tangy fish dish that will be sure to satisfy the appetite for spice-loving palates.

Other staple dishes that can found in a Peranakan’s dining table are **Nyonya Chap Chye** (braised mixed vegetable), **Ayam Buah Keluak** (chicken braised with Indonesian nut cooked in rich aromatic spices), **Itek Sio** (succulent braised duck in coriander and bean paste sauce), and **Sambal Udang Petai** (prawns and stink beans cooked with sambal, belachan, and tamarind). Similar to Chinese and Malay culinary culture where rice is a staple dish, the Nyonyas and Peranakans also enjoy flavouring their rice with various side dishes. Pick your favourites from the à la carte buffet and pair them with the fragrant **Nasi Ulam** (Nyonya herb rice) or **Nasi Bunga Telang** (blue butterfly pea rice).

An assortment of irresistible desserts awaits. For those with a penchant for authentic Nyonya desserts, cap off the meal with the divinely delicious **Rempah Udang** (spicy dried shrimp wrapped in glutinous rice), **Burbur Cha Cha** (sweet potatoes, taro, and coloured sago cooked in coconut milk base), and a timeless favourite amongst durian lovers, **Durian Pengat** (creamy durian pulp with sago) as well as free flow of freshly brewed coffee and tea.

The ‘**Enchanting Peranakan Favourites @ York**’ is available from **3 September to 19 September 2021** for lunch and dinner.

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### **Time:**

12 p.m. to 2.30 p.m. (Lunch)

6.30 p.m. to 10 p.m. (Dinner)

### **Price:**

#### **Mondays to Thursdays**

S\$30\* per adult, S\$20\* per child (between 5 and 11 years old)

#### **Fridays, Saturdays, and Sundays**

S\$35\* per adult, S\$25\* per child (between 5 and 11 years old)

### **Promotion:**

- Diners enjoy **20% off 'Enchanting Peranakan Favourites @ York'** when they dine with us on 3, 4, and 5 September 2021.
- Senior Citizens aged 55 years and above enjoy **10% off 'Enchanting Peranakan Favourites @ York'** from Mondays to Thursdays.
- Enjoy **10% off 'Enchanting Peranakan Favourites @ York'** for confirmed reservations via the hotel's website with full payment received. Valid from 6 September to 19 September 2021.

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

To make a reservation, please visit <https://www.tablecheck.com/shops/york-hotel-white-rose-cafe/reserve> .

### **Terms and Conditions**

\*Prices are subject to 10% service charge and prevailing Goods and Services Tax (GST). Under Phase 3 (Heightened Alert) safe dining measures, dining in is limited to 5 diners per table and may change in accordance with regulatory guidelines.

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**ANNEX**

**APPETISER / SOUP**

**Kueh Pie Tee**

A bite-sized appetiser filled with shredded Chinese turnip, bamboo shoots, and prawns in a crispy savoury shell served with homemade chilli.

**Homemade Ngoh Hiang**

Known as five-spice pork rolls, the Ngoh Hiang boasts hearty pork fillings with water chestnut, onions, and coriander wrapped with bean curd skin. This delicious treat is first steamed, then pan-fried to give a beautiful crisp on the outside.

**Jiu Hu Eng Chye (Cuttlefish with Kang Kong)**

Blanched Kang Kong (Water Morning Glory) and cuttlefish topped with fried bean curd, sesame seed and a savoury, spicy, and tangy sauce.

**Itek Tim (Salted Vegetable and Duck Soup)**

Duck simmered in a broth of salted mustard vegetables, pickled plums, and tamarind slices for a savoury, tangy delight.

**Hu Ploh Tng (Fish Maw Soup)**

Slices of fish maw, homemade meatballs made with prawn paste and minced chicken, and pig stomach simmered in a chicken-based stock with Chinese cabbage.

**PERANAKAN STAPLES**

**Nasi Ulam (Nyonya Herb Rice)**

A mixture of traditional herbs and freshly baked tenggiri in the rice.

**Nasi Bunga Telang (Butterfly Pea Rice)**

Rice cooked with butterfly pea brew.

**Nonya Laksa**

Rice vermicelli simmered in a rich, savoury-spicy coconut-based curry broth to soak in the aromatic spices and the sweetness from prawns.

**Ayam Buah Keluak**

Chicken braised in Indonesian nut cooked in rich aromatic spices.

**Babi Pongteh**

Braised pork cooked with Shiitake mushrooms, and bamboo shoots.

**Itek Sio (Peranakan Braised Duck)**

Succulent braised duck in a coriander and bean paste sauce.

**Ayam Panggang**

Roasted chicken marinated in sambal and coconut milk.

**Assam Pedas Ikan**

Fish stewed with a tangy and spicy broth made with a blend of Peranakan spices.

**Udang Masak Lemak Nenas (Pineapple Prawn Curry)**

A Peranakan seafood curry packed with prawns and pineapples cooked with rich aromatic spices.

**Sambal Udang Petai (Prawn Sambal)**

Prawns and stink beans cooked with sambal, belachan, and tamarind sauce.

**Nonya Chap Chye (Braised Mixed Vegetables)**

Braised mixed vegetables cooked with cabbage, black fungus, bean curd stick, and Shiitake mushrooms in a gravy flavoured with fermented bean paste.

**Stir-fried Sweet Potato Leaves with Sambal**

The savoury stir-fried sweet potato leaves with sambal compliments the flavours of the heartier dishes with its simplicity.

**Long Bean Omelette**

Chopped long bean fried with egg to slight crisp.

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### AN ASSORTMENT OF SWEET TREATS (Items may be offered on rotation basis)

#### **Burbur Cha Cha**

A medley of sweet potatoes, taro, and coloured sago cooked in coconut milk base.

#### **Chendol**

Shaved ice drenched in fragrant coconut milk and rich gula melaka syrup and served with chockful of red beans and green jelly noodles.

#### **Kueh Salat**

This two-layer steamed delicacy comprises a layer of glutinous rice tinted with blue pea extract and topped with a coconut egg custard flavoured with pandan.

#### **Ondeh Ondeh**

The pandan flavoured skin wraps semi-melted palm sugar and is coated with fresh shredded coconut. This classic glutinous rice balls dessert gives a burst upon the first bite!

#### **Rempah Udang (Spicy Dried Shrimp Wrapped in Glutinous Rice)**

A traditional Peranakan dumpling dessert snack made from glutinous rice and hae bee hiam (spicy dried shrimp) wrapped in banana leaf.

#### **Kueh Bingka Ubi (Baked Tapioca Cake)**

Baked grated tapioca with a fragrant and chewy texture.

#### **Durian Penganan**

Velvety smooth, creamy durian pulp and sago served with coconut cream and gula melaka.

### CONDIMENTS

#### **Achar**

A mixture of cucumber, carrot, pineapple, and peanut pickled in a spicy, tangy, and sweet brine.

#### **Cincalok**

One of the essential condiments in Peranakan cuisine, this dish is made with fermented tiny shrimps known as 'acetes' or 'udang geragau' in Malay.

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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 Annexed 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.

At White Rose Café, savour masterfully executed gourmet specialities brimmed with distinctive local and international flavours as well as perennial Penang specialties from its popular thrice-yearly Penang Hawkers' Fare. Gourmands can also look forward to relish in familiar favourites from the **'Treasured Flavors of Singapore' daily a la carte buffet lunch menu** which offers a treasure trove of delectable Singaporean classics as well as the restaurant's highly popular Fish Head Curry. Unwind in the comfort and spaciousness of our Coffee Bar, a perfect oasis to enjoy a fresh brew and our signature chicken pie and curry puff.

York Hotel is also honoured to be the recipient of SG Clean, Building and Construction Authority (BCA) Green Mark Gold Award, and Hotel Security Excellence Award.

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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