Jalan Utara C,
46200 Petaling Jaya,
Selangor, Malaysia

T  603 7622 8888
梅开三度
Cherry Blossom Set

鱼子片熏鸭
Imperial smoked duck wrapped in egg pancake and ‘Peking’ sauce

ようです工夫湯
“Chef’s special” double boiled Chinese herbal soup served in a teapot

芥辣日式焗雪魚
Baked cod fish topped with wasabi and chef’s special sauce

瑶柱蛋白炒香饭
Fried rice with egg white and crispy dried scallops

香芒果糥枝甘露
Chilled fresh mango cream with milk and sago

Price at RM128 nett per person for minimum two persons

茉莉花套夕
Jasmine Set

三文魚卷软壳蚧
Pan fried salmon in soft shell crab roll

羊肚菌鸡翅饆鲍鱼湯
Double boiled clear chicken soup with abalone, stuffed chicken wing and morel mushrooms

金銀蒜港式蒸虎虾
Steamed tiger prawns ‘Hong Kong’ style with garlic and soya sauce

采悦轩鱼子炒饭
Yue fried rice with shrimps, BBQ chicken and fish roe

牛油果雪糕
Chilled avocado with ice cream

Price at RM158 nett per person for minimum two persons

Kindly notify our associates if you have any food allergy.
All prices are inclusive of prevailing government taxes.
Osmanthus Set

四季度盘
Special four season deluxe combination

瑶柱海皇羹
Thick seafood broth with dried scallops

金瓜子廣州燒鸡
‘Guangzhou’ roasted chicken with pumpkin seeds

采悦轩蒸金朧魚
Steamed live golden snapper ‘Yue’ style

富贵黄金虾
Deep fried crispy prawn fritters with salted egg yolk

甫鱼金菇小炒王
Stir fried mixed vegetables with fish meat and crispy enoki mushrooms

極品酱鸡球焖伊麵
Braised Hong Kong ‘e-fu’ noodles with chicken and chef’s special spicy sauce

芦荟桂花凍
Osmanthus lemongrass jelly topped with aloe vera

Price at RM1,288 nett per table for 10 persons

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牡丹荟夕
Peony Set

五福喜临门
Deluxe five star combination

羊肚菌鲍鱼汤
Double-boiled abalone soup with morel mushrooms

青姜蓉蒸龙虎斑
Steamed dragon tiger garoupa with green ginger and spring onion sauce

黄金煎鸡甫
Pan fried chicken topped with salted egg and barbeque sauce

黑松露芝士焗虎虾
Baked black truffles with cheese and butter

鱼鳔辽参扒西兰花
Braised fish maw with Philippine sea cucumber and broccoli

鲜百合芦顺炒松菇
Wok fried asparagus with fresh lily bulb and fresh mushrooms

采悦轩魚子炒饭
Yue fried rice with shrimps, BBQ chicken and fish roe

芦荟冷豆腐鲜果
Chilled sweet beancurd with aloe vera and fresh fruit

Price at RM1,888 nett per table for 10 persons

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Appetizer 開胃菜

1] 三文魚卷軟殼蚧拼黑松露帶子（每位 per person）
Pan fried salmon and soft shell crab roll with scallops and black truffles 28

2] 魚子片熏鴨（每位 per person）
Imperial smoked duck wrapped in egg pancake and “Peking” sauce 18

3] 杏仁芝士蚧蚶拼粉皮（每位 per person）
Crispy crab claws with cheese and flat noodles 18

4] 炸軟殼蟹拼生芒丝
Deep-fried soft shell crab with salted egg yolk and young mango 42

5] 采悦轩拼盘 (至少五位份)
Special four season deluxe combination ( min order, 5 persons ) 32
Soup 汤类

6] 花膠功夫湯 (每位 per person) 42
Double boiled Chinese herbal soup served in a teapot

7] 羊肚菌鸡翅鲍鱼汤 (每位 per person) 78
Double boiled clear chicken soup with abalone, stuffed chicken wing and morel mushrooms

8] 鲍鱼炖鸡瑶柱燕窝汤 (每位 per person) 128
Double boiled abalone soup with bird nest and dried scallop

9] 雪鱼杏仁南瓜汤 (每位 per person) 38
Braised cod fish and golden pumpkin soup with almonds

10] 花螺北菇汤 (每位 per person) 26
Double boiled fish maw soup with black mushrooms and cabbage

11] 鱼鳔海参黄焖羹 (每位 per person) 26
Braised fish maw with sea cucumber in golden broth

12] 四川酸辣汤 (每位 per person) 22
Hot and sour Szechuan seafood soup

13] 海黄北海道带子羹 (每位 per person) 32
Thick seafood broth with fresh scallops
Fish 魚類

14] 芥辣日式焗雪魚 (每位 per person) 43
Baked cod fish topped with wasabi and “Chef’s special” sauce

15] 加拿大鱈魚 Canadian White Cod Fish 43 per 100gm
16] 顺壳 Live Marble Goby [Soon Hook] 38 per 100gm
17] 龍虎斑 Live Dragon Tiger Garoupa 28 per 100gm
18] 金昌魚 Golden Pomfret 22 per 100gm
19] 金曹魚 Live golden Snapper 22 per 100gm

Choice of Preparation

* 采悦轩蒸 Steamed ‘Yue’ style
* 羹絲干煎 Deep fried with ginger and superior soya sauce
* 炸蒜片汁 Deep fried with onion and garlic sauce
* 芒果泰汁炸 Deep fried with young mango and Thai sauce
* 娘惹蒸 Steamed ‘Nyonya’ style
* 泰式蒜蓉蒸 Steamed garlic ‘Thai’ style
* 冬菜蒸 Steamed preserved vegetables with soya sauce
* 港式蒸 Steamed with superior soya sauce ‘Hong Kong’ style
* 豆酥蒸 Steamed with soybean crumbs and soya sauce ‘Taiwanese’ style
* 羹茸辣椒蒸 Steamed spicy ginger sauce

Fish Fillet 魚片类

20] 魚片茄子煲 56
Stewed garoupa fillets with eggplant and spicy black bean sauce in claypot

21] 奶油鴨松鮮魚片 56
Deep fried garoupa fillets with butter cream and chicken floss

22] 酸菜水煮魚 56
Braised garoupa fillets with preserved vegetables and ‘Szechuan’ peppercorns

23] 醋溜滑鱼片 56
Braised garoupa fillets with black fungus ‘Szechuan’ style

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Lobster and Tiger Prawns 虾类

24 | 龙虾 Lobster 40 per 100gm
25 | 虎虾 Tiger Prawns (min 2 pcs) 36 per prawn

Choice of Preparation

* 鲜果沙律 Chilled fresh fruit salad
* 上汤蒜蓉焗 Wok fried with garlic and butter, superior stock
* 黑松露芝士焗 Baked black truffles with cheese and butter
* 金银蒜蓉港式 蒸 Steamed ‘Hong Kong’ style with garlic and soya sauce
* 黄油咸蛋 Fried with butter and salted egg

26 | 奶油焗肉松虾球 78
Deep fried prawns with butter cream and chicken floss

27 | 極品醬芦笋虾球 78
Stir fried prawn meat with asparagus and “Chef’s special” spicy sauce

28 | 芒汁沙律炸虾球 78
Deep fried prawn meat with mango cream and mayonnaise sauce

29 | 蜜片蒜香虾球 78
Wok fried prawns with butter, golden garlic and oatmeal

30 | 娘惹醬虾球 78
Wok fried prawns with ‘Nyonya’ sauce

31 | 黄金流沙咸蛋虾球 78
Deep-fried prawns with salted egg yolk

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Scallops 带子类

32] 黑松露带子炒蛋白
Stir fried egg white and fresh scallops topped with black truffles sauce
RM 96

33] 芦笋鱼子煎带子
Stir fried fresh scallops with asparagus topped with fish roe
RM 110

34] 三杯带子茄子煲
Stewed fresh scallops with eggplant and basil in claypot
RM 92

35] 極品酱炒带子
Wok fried fresh scallops with “Chef’s special” spicy sauce
RM 92

Abalone and Dried Seafood 鲍鱼海味类

36] 鲜人参原粒五头鲍鱼扒海参 (每位 per person)
Stewed superior ‘five head’ abalone with fresh ginseng and sea cucumber
RM 98

37] 浓汁原粒五头鲍鱼扒花胶 (每位 per person)
Stewed Australian ‘five head’ abalone and fish maw
RM 88

38] 原只八头鲍鱼扒冬菇海参
Stewed ‘eight head’ abalone with sea cucumber and black mushrooms
RM 280

39] 鲍鱼鱼鳔西兰花
Stewed abalone with fried fish maw and broccoli
RM 260

40] 冬菇海参扒时蔬
Stewed sea cucumber with black mushrooms and seasonal vegetables
RM 160

41] 章鱼灵芝菇扒白玉鲍
Braised sliced trochidae (top shell) with ‘bailing’ mushrooms and dried cuttlefish
RM 90

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Poultry 家禽类

42] 黄金煎鸡甫
Pan fried chicken topped with salted egg and “Chef’s special” sauce

43] 金瓜子廣洲燒鸡 [半只 /整只]
Guangzhou roasted chicken with pumpkin seeds (Half/Whole)

44] 台式三杯鸡煲
Stir fried chicken ‘Taiwanese’ style in casserole

45] 公宝花椒鸡球
Wok fried chicken with fried chilli and ‘Szechuan’ peppercorns

46] 脆炸姜片鸡块
Deep fried chicken with crispy ginger and chilies

47] 北京片皮鸭
Traditional barbequed ‘Peking’ duck served two styles;
Crispy skin in pancake, stir fried duck meat

48] 川椒双冬炒鸭片
Wok fried sliced duck with fresh mushrooms and bamboo shoots with ‘Szechuan’ peppercorns
Beef, Lamb and Venison 牛肉, 羊架, 鹿肉

49] 煎蒙古羊架 (一對)
Pan fried Australian lamb rack ‘Mongolian’ style

50] 生煎酥葱牛扒
Stir fried Australian beef tenderloin with “Chef’s special” sauce

51] 当归煎羊架(一對)
Pan fried Australian lamb rack with Angelica herbs (2 pcs)

52] 喜马拉雅岩盐牛粒
Stir fried Australia beef tenderloin cubes with Himalaya salt

53] 青酥葱密汁生煎鹿肉
Stir fried venison with black pepper honey sauce and crispy spring onions

54] 九层塔鲜百合炒鹿肉
Stir fried venison with fresh lily bulbs and basil

Beancurd 豆腐类

55] 黄焖自制海鲜豆腐
Homemade beancurd with seafood, black sesame and pumpkin sauce

56] 章鱼海味豆付煲
Homemade beancurd with dried seafood served in claypot

57] 川椒麻婆豆腐
Braised beancurd with minced chicken and ‘Szechuan’ peppercorns

58] 家常鸭片豆付
Stewed beancurd ‘Szechuan’ style

59] 椒盐豆腐
Deep fried crispy beancurd with garlic, onion and chilies

RM

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**Vegetables** 蔬菜类

60] 極品醤炒芦笋  42  
Wok fried asparagus with dried scallops and “Chef’s special” spicy sauce

61] 九層塔肉碎三杯茄子煲  32  
Stewed eggplant with minced chicken and basil in claypot

62] 銀魚炒雙味芥蘭  32  
Sauteed two types of ‘Hong Kong’ kai lan with anchovies

63] 銀魚炒雙味芥蘭  32  
Stir fried mixed vegetables with fish meat and crispy enoki mushrooms

64] 泰式咸魚炒芥蘭  32  
Stir fried ‘Hong Kong’ kai lan with salted fish ‘Thai’ style

65] 金銀蛋上湯波菜  32  
Chinese spinach with century egg and superior stock

66] 港芥蘭, 西兰花, 奶白, 芦順, 波菜, 港菜遠  32  
Choice of ‘Hong Kong’ kai lan, broccoli, ‘Hong Kong’ Nai Pak, asparagus, Chinese spinach, ‘Hong Kong’ choy sum

配蒜蓉, 蚝油, 蟹扒  
Stir fried with garlic, with oyster sauce or with crab meat sauce
**Noodles/Rice 饭面类**

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Description</th>
<th>Price (RM)</th>
</tr>
</thead>
<tbody>
<tr>
<td>671</td>
<td>Yue Fried Rice with Shrimps, BBQ Chicken and Fish Roe</td>
<td>32</td>
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<tr>
<td>681</td>
<td>Fried Rice with Chicken and Shrimp and “Chef’s special” Spicy Sauce</td>
<td>32</td>
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<tr>
<td>682</td>
<td>Seafood Fried Rice with Golden Garlic and Butter</td>
<td>32</td>
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<tr>
<td>691</td>
<td>Fried Rice with Egg White and Crispy Dried Scallops</td>
<td>38</td>
<td></td>
</tr>
<tr>
<td>701</td>
<td>Braised ‘Hong Kong’ e-fu Noodles with Seafood and Sole Fish</td>
<td>32</td>
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</tbody>
</table>
Noodles/Rice 饭面类

71] 廣式海鲜煎生麵
Cantonese fried crispy noodles with seafood and egg sauce

72] 新洲海鲜干炒全蛋麵
Fried egg noodles with seafood ‘Singapore’ style

73] 熏鴨干捞生麵
Braised ‘Hong Kong’ noodles with smoked duck and vegetables

74] 采悦轩鸳鸯河粉
Fried two types flat rice noodles with seafood ‘Cantonese’ style

75] 泰式海鲜黄梨炒冬粉
‘Thai’ style fried glass noodles with seafood and pineapple

76] 雪菜熏鸭上海麵汤 (每位 per person)
Braised noodle soup with pickled cabbage and smoked duck

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<thead>
<tr>
<th>No.</th>
<th>Item Description</th>
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<tbody>
<tr>
<td>771</td>
<td>Double boiled mushroom soup with bamboo pith</td>
<td>26</td>
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<tr>
<td>781</td>
<td>Shanghai vegetarian hot and sour soup</td>
<td>23</td>
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<td>791</td>
<td>Deep fried vegetarian goose with dragon fruit sauce</td>
<td>32</td>
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<tr>
<td>801</td>
<td>Braised beancurd with vegetarian chicken in claypot</td>
<td>32</td>
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<tr>
<td>811</td>
<td>Fried vegetarian fish with vinegar and ginger sauce</td>
<td>32</td>
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<tr>
<td>821</td>
<td>Fried vegetarian prawns with oatmeal</td>
<td>36</td>
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<tr>
<td>831</td>
<td>Sauteed vegetarian sweet beans with fresh lily bulbs and ginkgo nuts</td>
<td>36</td>
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<tr>
<td>841</td>
<td>Sauteed assorted mushrooms with butter and fresh milk</td>
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<tr>
<td>851</td>
<td>Sauteed potato with butter and fresh milk</td>
<td>36</td>
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<td>861</td>
<td>Fried ‘Hong Kong’ nai pak with choi poh</td>
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<td>Dessert 甜品类 (每位 per piece)</td>
<td>RM</td>
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<tr>
<td>87] 豆酱炖官燕</td>
<td>148</td>
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<tr>
<td>Double boiled bird's nest with soya beans and ginkgo nuts</td>
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<tr>
<td>88] 姜茶燕窝汤圆</td>
<td>148</td>
<td></td>
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<tr>
<td>Double boiled ginger syrup with bird's nest and dumplings</td>
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<tr>
<td>89] 牛油果雪糕</td>
<td>20</td>
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<tr>
<td>Chilled avocado cream with ice cream and strawberry sauce</td>
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<tr>
<td>90] 芦荟桂花冻</td>
<td>16</td>
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<tr>
<td>Osmanthus lemongrass jelly topped with aloe vera</td>
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<tr>
<td>91] 姜茶龙眼汤圆</td>
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<tr>
<td>Double boiled ginger syrup with dumplings and dried longan</td>
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<tr>
<td>92] 龙眼冻柠海底椰</td>
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<tr>
<td>Chilled sea coconut with longan and lemon</td>
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<tr>
<td>93] 香芒果杨枝甘露</td>
<td>18</td>
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<tr>
<td>Chilled fresh mango cream with milk and sago</td>
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<tr>
<td>94] 秘制龟苓膏</td>
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<tr>
<td>Herbal jelly with honey sauce</td>
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<td>95] 花生糯米池</td>
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<tr>
<td>Glutinous rice soft balls with crushed peanuts</td>
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<tr>
<td>96] 莲蓉窝饼</td>
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<tr>
<td>Deep fried Chinese pancake with lotus paste</td>
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<tr>
<td>97] 雷沙汤圆</td>
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<tr>
<td>Sesame coated balls with crushed peanuts</td>
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<tr>
<td>Chinese Tea 中國茶</td>
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<tr>
<td>98] 烏龍茶</td>
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<td>99] 鐵觀音</td>
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<td>100] 香片</td>
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<td>101] 普洱</td>
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<td>102] 綠茶</td>
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<tr>
<td><strong>Premium Chinese Tea 优质中国茶</strong></td>
<td>RM</td>
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<td>103] 茶王</td>
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<td>104] 台灣鐵觀音</td>
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<td>105] 天露香片</td>
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<td>106] 陳年普洱</td>
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<td>107] 娃娃菊</td>
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<td><strong>Tea 茶</strong></td>
<td>RM</td>
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<td>108] 英式茶</td>
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<td>109] 格雷伯爵茶</td>
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<td>110] 甘菊茶</td>
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<tr>
<td>111] 薄荷</td>
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### Juices 果汁

#### Freshly Squeezed Juices 鲜榨

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<thead>
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<th>No.</th>
<th>Item</th>
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<tr>
<td>112</td>
<td>橙子</td>
<td>23</td>
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<tr>
<td>113</td>
<td>青苹果</td>
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<tr>
<td>114</td>
<td>西瓜</td>
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</tr>
<tr>
<td>115</td>
<td>红萝卜</td>
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#### Chilled Juices 冷果汁

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<th>No.</th>
<th>Item</th>
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<td>116</td>
<td>番茄汁</td>
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<td>117</td>
<td>芒果汁</td>
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<td>118</td>
<td>菠萝汁</td>
<td>18</td>
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<td>119</td>
<td>蔓越莓汁</td>
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<td>120</td>
<td>番石榴果汁</td>
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<tr>
<td>121</td>
<td>柠檬汁/青柠汁</td>
<td>18</td>
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#### Freshly Brewed Coffee 新鲜酿造咖啡

<table>
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<th>No.</th>
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<td>122</td>
<td>特浓咖啡</td>
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<td>123</td>
<td>双份特浓咖啡</td>
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<td>124</td>
<td>美式咖啡</td>
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<td>125</td>
<td>拿铁咖啡</td>
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<td>126</td>
<td>摩卡咖啡</td>
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<td>127</td>
<td>卡布奇诺咖啡</td>
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<tr>
<td>128</td>
<td>低咖啡因咖啡</td>
<td>14</td>
</tr>
</tbody>
</table>

---

*Kindly notify our associates if you have any food allergy. All prices are inclusive of prevailing government taxes*
# Soft Drink 甜品类 (每位 per piece)

<table>
<thead>
<tr>
<th>No.</th>
<th>Item</th>
<th>Description</th>
<th>RM</th>
</tr>
</thead>
<tbody>
<tr>
<td>129</td>
<td>百事可乐</td>
<td>Pepsi</td>
<td>15</td>
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<tr>
<td>130</td>
<td>百事可乐轻怡</td>
<td>Pepsi Black</td>
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<td>131</td>
<td>7喜</td>
<td>7 Up</td>
<td>15</td>
</tr>
<tr>
<td>132</td>
<td>干姜味汽水</td>
<td>Ginger Ale</td>
<td>15</td>
</tr>
<tr>
<td>133</td>
<td>苦柠檬</td>
<td>Bitter Lemon</td>
<td>15</td>
</tr>
<tr>
<td>134</td>
<td>汤力水</td>
<td>Tonic</td>
<td>15</td>
</tr>
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<td>135</td>
<td>苏打</td>
<td>Soda</td>
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<td>136</td>
<td>红牛</td>
<td>Redbull</td>
<td>23</td>
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</table>

# Mineral Water 矿泉水

<table>
<thead>
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<th>No.</th>
<th>Item</th>
<th>Size</th>
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<tr>
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<tr>
<td>138</td>
<td>Badoit</td>
<td>750 ml</td>
<td>23</td>
</tr>
<tr>
<td>139</td>
<td>Evian</td>
<td>330 ml</td>
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</tr>
<tr>
<td>140</td>
<td>Evian</td>
<td>750 ml</td>
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</tr>
<tr>
<td>141</td>
<td>Perrier</td>
<td>300ml</td>
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<td>142</td>
<td>Acqua Panna</td>
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<tr>
<td>143</td>
<td>San Pellegrino</td>
<td>500ml</td>
<td>18</td>
</tr>
</tbody>
</table>

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