

13 MAY TO 18 MAY



X 亮
LIANG

Mandarin Oriental, Doha's Liang Restaurant steps into the spotlight as it hosts Chef Thomas Fong's culinary mastery from 13 to 18 May. With signature dishes such as Crispy Fried Half Duck, Wagyu Puffs, and an assortment of hand-pulled noodles, the menu promises an unforgettable gastronomic journey.



Starters

香酥鴨沙拉

Crispy Duck Salad ④ ⑤

Shredded duck, seasonal greens with oriental sesame dressing

80

四川鉢鉢雞

Chilled Sichuan Spicy Chicken ④ ⑤

Chilli sauce, spring onions

80

麻辣風味牛肉

Chilled Angus Beef Salad ④ ⑤

Celery, wood fungus, onion, coriander, chilli oil and Sichuan pepper oil

60

Dim Sum

蟲草花蝦餃

Steamed Shrimp Dumpling ④ ⑤

Cordyceps flower

50

菠菜帶子餃

Steamed Scallop Dumplings ④ ⑤

Spinach

50

胡蘆酥

Bottle Gourd Puff ④ ⑤ ⑥

Carrot, water chestnut, shiitake mushrooms

28

和牛酥

Wagyu Puff ④ ⑤ ⑥

Filled with chopped onion and black pepper

60



VEGETARIAN



GLUTEN



NUTS



DAIRY

All prices are in Malaysian Ringgit and are exclusive of prevailing taxes.
Please highlight any specific food allergies or intolerances to our colleague before ordering.
We endeavour to source for local and sustainable ingredients whenever possible.

Mains

土豆燉鴨

Braised Duck with Potato ④ ⑤

Red chilli, spring onion, oyster, chilli sauce

48

奇脆香酥鴨

Crispy Fried Half Duck ④ ⑤

Fried and shredded duck served with steamed pancakes, cucumber, leek and hoisin sauce

160

Handmade Noodles

海鮮黑椒炒拉麵

Stir-Fried Handmade Vegetable Noodles

with Seafood

Scallop, squid, fish fillet, black pepper, capsicum and soy sauce

110

素炒拉麵

Stir-Fried Handmade Vegetable Noodles ④ ⑤

Capsicum and Chinese cabbage

20

蝦球炒麵

Wok-Fried Handmade Noodles

with Prawns ④ ⑤

Pak choy, Chinese cabbage, capsicum and soy sauce

88

老乾媽牛柳絲炒麵

Wok-Fried Handmade Noodles

with Wagyu Beef ④ ⑤

Assorted capsicum, onions, spring onions and lao gan ma soy sauce

100

羊肉搶湯麵

Peking Style Soup Noodles with Lamb ④ ⑤

Chinese cabbage, ginger, coriander

26