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LIANG

MICHELIN 2026

Liang Evenings

Food-Select One

蒸点心拼盘| Steamed Dim Sum Basket

春分笋尖蝦餃

Crystal Har Gau

Shrimp and bamboo dumpling (G, N)

鸡肉饺子

Chicken Dumpling

Minced chicken with Chinese chives (G, N)

松露酱素菜饺

Water Chestnut Dumpling

Sweetcorn, celery and black truffle sauce (G, N, VG)

带子饺

Scallop Dumpling

Steamed scallop and shrimp with
spinach dumpling (G, N)

开胃拼盘| Appetizer Platter

四川钵钵鸡

Chilled Sichuan Spicy Chicken

Poached chicken with chili sauce, sesame seeds and spring onion (G, N)

風沙魷魚

Fried Squid with Crispy Batter

Crispy batter, red chili, chinese black bean (G, N)

脆皮牛叻骨

Crispy Wagyu Beef Cheek

Sweet chili plum sauce (G, N)



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Beverage-Select Three

Beers

Asahi
Savanna

Wine

Varichon & Clerc | Blanc de Blancs | Loire Valley | France

Dolfos | Verdejo Blanco | Castilla e León | Spain

Black Tower Rose | Dornfelder | Rheinhessen | Germany

Beau Rivage | Cabernet Sauvignon | Cabernet Franc | Merlot | Bordeaux | France

Signature Cocktails

Mandarin Cloud

A silk-smooth citrus sour, where orange-infused gin meets zesty lemon, inspired by the delicate elegance of Chinese tradition

Velvet Bloom

A silk-laced citrus sour with floral lavender and butterfly pea, inspired by the grace of Chinese blossoms

Pink Silk Spritz

A delicate blush spritz of raspberry-rhubarb gin and rosé, inspired by the rosy hues of Chinese lantern festivals

Jade Cherry

A vibrant cherry tequila cocktail, echoing the auspicious red of Chinese celebrations

QAR 118 per person