



## 餐厅理念

### FOOD PHILOSOPHY

With FEI we hope to open a gateway to the beauty of Chinese cuisine, a culinary tradition as great and powerful as any. Our chinese chefs specialize in Zhejiang, Cantonese & Sichuan cooking.

The quest is to bring those unaltered flavors of China to Scandinavia, and let you savor this ancient yet ever-changing modern dynamic cuisine.

For that true chinese experience we wish that you enjoy your meal just like in China, with an array of dishes of different flavors, textures and temperatures, all shared with friends and family. Take a leap, spread your wings and do as our name FEI states; fly!

### 餐前小吃 THREE TREASURES 85

Start your journey through China with three different flavors to tickle your tongue

### 烤鸭 Roasted Duck three servings Beijing style

Crispy skin & sugar

Chun Bing pancakes, julienned cucumber & spring onion

Salt & Pepper duck

(2-4 pers) 1250 / duck

Needs to be ordered 3 working days in advance for our chefs to prepare it in the best way

**粤菜 Cantonese cuisine** This is the food of Hong kong and Guangdong province. Here the natural flavor of the ingredient is the hero. Championing the subtle aromas of the best produce is the key to Cantonese cooking's greatness. Cherishing the gentle cooking techniques such as steaming this cuisine is all about bringing out the very essence of the food.

菠萝咕嚕肉 **Gulu pork**  
fruity, sweet & sour ..... 210

智利海鲈鱼 **Fried chilean sea bass**  
garlic fragrant ..... 325

蜜汁叉烧 **Char siu**  
cantonese roasted pork ..... 225

黑松露春卷 **Spring rolls**  
truffles & king oyster mushroom ..... 155

什锦蘑菇汤 **Mountain treasure soup** *optional veg*  
shiitake, enoki, king oyster mushroom ..... 95

黑椒汁牛排 **Black Angus steak**  
slow cooked with black pepper sauce ..... 325

香煎羊排 **Silk road lamb racks**  
broccoli & ground cumin ..... 135 / piece

蟹子叉烧虾仁炒饭 **Fried rice** *optional veg*  
crab roe & barbecued pork with shrimps ..... 175

### 浙菜 Zhejiang cuisine

Around the Yangtze river delta on China's east coast a touch of sweetness lift the mild aromas of the local dishes. The abundance of fresh water sources and ocean coast allows this region to excel in both fresh water fish and seafood. Soy sauce braised dishes and sweet floral flavors enchant the palate like the sparkling lights on the Shanghai skyline.

话梅小番茄 **Osmanthus tomatoes** *v*  
preserved plums ..... 135

酱香辣萝卜 **Pickled daikon** *v*  
chili & vinegar ..... 95

茴香羊肉馄饨 **Lamb wontons**  
with fennel ..... 130

上海熏鱼 **Shanghai smoky sea bass**  
deep fried & sweet ..... 205

白菜干肉汁汤 **Gravy soup**  
pork & dried cabbage ..... 95

白玉虾仁 **White jade shrimp**  
napa cabbage & hot-sour sauce ..... 185

陈醋西芹 **Zhenjiang celery** *v*  
aged rice wine vinegar ..... 95

火焰文火牛肉 **Flaming braised beef**  
boneless short rib ..... 295



## 川菜 Sichuan cuisine

The food of Sichuan is the most dramatic of all Chinese cuisines. Mountains of dried chilies and mouth numbing Sichuan peppers produce the flavor mala - numbing and spicy, the dominant features of this cuisine. However, don't be intimidated. The enchanting complexity of compound flavors will have you sweating for more.

麻婆豆腐	<b>Mapo tofu</b> <i>optional veg</i> doubanjiang & beef	225
川式红烧肉	<b>Sichuan red braised pork</b> star anise & dried chilies	210
干煸豆角	<b>Dry fried green beans</b> <i>optional veg</i> yacai & dried chilies	165
口水鸡	<b>Mouthwatering chicken</b> chili oil, sesame paste & Sichuan pepper	175
麻辣澳龙虾	<b>Mala langouste</b> Sichuan pepper & chili	495
手撕包菜	<b>Hand torn cabbage</b> <i>optional veg</i> fresh chilies & garlic	135
宫保鸡丁	<b>Kung Pao chicken</b> <i>contains nuts</i> peanuts & dried chilies	265
鱼香茄子	<b>Fish fragrant aubergine</b> <i>optional veg</i> pickled chili sauce	195
干煸花菜	<b>Dry fried cauliflower</b> <i>optional veg</i> xiangla & ground cumin	185
剁椒蒸海鲈鱼	<b>Duojiao sea bass</b> steamed with pickled chilies	315
重庆小面	<b>Chongqing noodles</b> <i>optional veg / contains nuts</i> pork, chili oil & aged rice wine vinegar	135

## 甜品 Dessert

甘露冰淇淋	<b>Mango mess</b> <i>contains nuts</i> mango sorbet, coconut mousse & caramelized nuts	130
新式蛋挞	<b>Hong Kong tart</b> jasmine tea ice cream & miso caramel	130
桃梅园	<b>Peaches &amp; plums</b> umami ice cream & sesame nougatine	130

Please inform your server if you have any allergies.  
Optional vegetarian means the dish is available vegetarian, so please inform your server.



I know. I'm a lot older than I look. At times I appear as a woman, but actually I am a bird. I go by many names - Zhu Que, Suzaku, Jujak - but I'm best known as The Vermilion Bird of the South. I'm dressed in feathers in five shades of red; shades made of fire.

I believe in virtue and duty, ritually correct behavior, humanity and reliability. I offer ease and spontaneity, joy and financial success. Although I'm mostly calm and collected, please don't misjudge me.

I have quite a temper and can easily explode.

Then I have to admit that I'm rather selective about what I eat and where I nest. That's why I'm happy to have found a place among people who seem to appreciate my nature. A place with a great view where I will do my best to ignite the spark. You are more than welcome to visit me whenever you like.

Just ask for me.

