

FEI



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 95

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

Pickled cucumbers, Fried peanuts & Sichuan pickles

Sichuan pickles, Spicy chicken & Garlic beans

米饭 STEAMED RICE 45

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 **Mapo tofu** **optional veg**
doubanjiang & beef 265

口水鸡 **Mouthwatering chicken**
chili oil, sesame paste & Sichuan pepper 185

毛血旺 **Mao Xue Wang**
meat & offal in mala broth..... 355

辣椒洋葱炒带子 **Stir fried scallops**
fresh chilies & onion..... 350

宫保鸡丁 **Kung Pao chicken** **contains nuts**
peanuts & dried chilies 285

干煸花菜 **Dry fried cauliflower** **veg**
xiangla & ground cumin..... 255

担担面 **Dan dan noodles**
minced pork & yacai..... 185

红油抄手 **Wontons in red oil**
pork filling 165

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** **veg**
preserved plums..... 145

酱香辣萝卜 **Pickled daikon** **veg**
chili & vinegar 105

上海熏鱼 **Shanghai smoky sea bass**
deep fried & sweet..... 225

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

黑糖醋香脆海鲈鱼 **Crispy sea bass**
dark sweet sour sauce..... 385

火焰文火牛肉 **Flaming braised beef**
boneless short rib..... 370

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	225
芥末沙拉酱虾球	Fried shrimps wasabi dressing	260
蜜汁叉烧	Char siu cantonese roasted pork	245
黑松露春卷	Spring rolls <i>veg</i> truffles & king oyster mushroom	165
什锦蘑菇汤	Mountain treasure soup <i>optional veg</i> shiitake, enoki & king oyster mushroom	105
蒜蓉粉丝蜆虾	Steamed langoustines garlic & glass noodles	545
避风塘软壳蟹	Typhoon shelter soft shell crab aromatic fried garlic	155 / piece
蒜蓉炒西兰花	Stir fried broccoli with garlic	245
蟹子叉烧虾仁炒饭	Fried rice <i>optional veg</i> crab roe & barbecued pork with shrimps	245

甜品 *Dessert*

奶茶冰淇淋	Milk tea ice cream with tamarillo & osmanthus syrup	155
香梨冰激凌	Fragrant pear pear tartlette & pear ice cream	155

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.

