

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

剁椒鸡丁, 炸花生米, 四川泡菜
Duojiang chicken, fried peanuts & Sichuan pickles

四川泡菜, 麻辣小葱, 红油三文鱼
Sichuan pickles, mala olives & salmon in red oil

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.

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| 麻婆豆腐 | Mapo tofu <i>optional veg</i> doubanjiang & beef | 265 |
| 口水鸡 | Mouth watering chicken chili oil, sesame paste & Sichuan pepper | 180 |
| 宫保鸡丁 | Gongbao chicken <i>contains nuts</i> peanuts & dried chilies | 285 |
| 酸汤馄饨 | Pork wonton pickled chili soup | 165 |
| 麻辣孜然羊肉 | Mala lamb ground cumin | 285 |
| 辣椒鳕鱼(炸夹馍) | Chili cod served with fried bao buns | 225 |
| 担担面 | Dan dan noodles <i>optional veg</i> minced pork & yacai | 185 |
| 香辣孜然排骨 | Xiangla ribs ground cumin, doubanjiang & crispy rice cake | 255 |
| 鱼香杏鲍菇 | Fish-fragrant king oyster mushroom <i>veg</i> pickled chilies & doubanjiang | 195 |
| 酸辣鲈鱼羹 | Suanla perch tofu, aged vinegar & fried youtiao | 115 |
| 干煸扁豆角 | Dry fried runner beans <i>optional veg</i> douchi, pork & chili | 225 |

浙菜 Zhejiang cuisine

Around the Yangtze river delta on China's east coast, a touch of sweetness lifts 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.

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| 黑醋汁白芦笋配火腿 | Sweet & sour white asparagus <i>optional veg</i> pato negra | 215 |
| 香煎虾扒 | Fried shrimp cake water chestnut & royal soy sauce | 185 |
| 上海熏鱼 | Shanghai smoky sea bass deep fried & sweet | 225 |
| 黑松露蘑菇酱配煎带子 | Fried scallops black truffle sauce | 295 |
| 炸响铃 | Crispy bells tofu skin with pork | 185 |
| 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.

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| 菠萝咕嚕肉 | Gulu pork fruity, sweet & sour | 225 |
| 芥末虾球 | Wasabi shrimps with crunchy potatoes | 275 |
| 黑椒黄油牛仔骨 | Buttered beef ribs black pepper honey sauce | 345 |
| 黑松露春卷 | Spring rolls <i>veg</i> truffles & king oyster mushroom | 165 |
| 蜜汁叉烧 | Char siu Cantonese roasted pork | 275 |
| 豆豉火腿焖南瓜 | Fire-leg pumpkin douchi & pata negra | 225 |
| 芙蓉蟹柳西兰花 | Hibiscus crab broccoli & egg | 195 |
| 蟹子虾仁炒饭 | Fried rice <i>optional veg</i> crab roe & shrimps | 245 |

甜品 Dessert

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| 奶茶冰淇淋 | Milk tea ice cream with tamarillo & osmanthus syrup | 155 |
| 黄桃冰激凌 | Yellow peach ice cream <i>contains nuts</i> meringue & caramel | 165 |

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.

