



### 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

Duojiao chicken, fried peanuts & Sichuan pickles

#### 四川泡菜,麻辣小橄,红油三文鱼

Sichuan pickles, mala olives & salmon in red oil

米饭 STEAMED RICE 45

## 川菜 **Sickwan cuisine** The food of Sichwan is the most dramatic of all Chinese cuisines. Mountains of dried chilies and mouth numbing Sichwan 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	Mouth watering chicken chili oil, sesame paste & Sichuan pepper	165
宫保鸡丁	Gongbao chicken contains nuts peanuts & dried chilies	285
红油抄手	Wontons in red oil pork filling	165
麻辣孜然羊肉		265
辣椒鳕鱼(炸夹馍)		225
芽菜肉末小面	<b>Queen of Sichuan noodles</b> optional veg minced pork & yacai	185
鱼香杏鲍菇	<b>Fish-fragrant king oyster mushroom</b> veg pickled chilies & doubanjiang	195
干煸扁豆角	Dry fried runner beans optional veg douchi, pork & chili.	195

### 游菜 <u>theliang</u> 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.

白玉虾仁	White jade shrimps napa cabbage & hot-sour sauce
香煎虾扒	Fried shrimp cake water chestnut 8 royal say sauce
上海熏鱼	Shanghai smoky sea bass deep fried & sweet
黑松露蘑菇酱配煎带子	Fried scallops black truffle sauce
炸响铃	Crispy bells tofu skin with pork
火焰文火牛肉	Flaming braised beef boneless short rib

# Here the natural flavor of the ingredient 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 Contonese cooking's greatness. Cherishing the gentle cooking techniques such as steaming this cuisine is all about bringing out the very essence of the food.

菠萝咕噜肉		25
芥末虾球	Wasabi shrimps with crunchy publices	7 5
黑松露春卷	Spring rolls veg truffles & king oyster mushroom	6 5
蜜汁叉烧	Char siu Cantonese roasted pork	7 5
蒜蓉炒西兰花	Stir-fried broccoli with garlic	6 5
蟹子虾仁炒饭	Fried rice optional veg crob roe 8 shrimps	4 5
甜品	Dessert	

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Please inform your server if you have any allergies.

Optional vegeterian means the dish is available vegeterian, 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.

