

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, 麻辣小橄榄, 蒜蓉拍黄瓜
Sichuan pickles, mala olives & smashed cucumber

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 **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 **Mala lamb**
Sichuan pepper, chili & cumin 265

麻辣莲藕 **Mala lotus** *veg*
chili, Sichuan pepper & cilantro 195

黄辣椒蒸海鲈鱼 **Xiangla steamed bass**
yellow lantern chili & garlic 265

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.

白玉虾仁 **White jade shrimps**
napa cabbage & hot-sour sauce 160

奶汤鲜面 **Yangzi river noodles**
shrimps & sesame oil 185

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

鱼子酱风味茄子 **Fengwei aubergine** *optional veg*
caviar, aged vinegar & oyster sauce 225

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.

冰镇菠萝咕噜肉	Gulu pork fruity, sweet & sour	225
避风塘虾球	Typhoon shelter shrimps garlic & panko	275
黑椒汁脆皮牛小排	Crispy short rib black pepper sauce & apple	395
XO酱煎带子	Fried scallops with XO-sauce	295
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
蒜蓉炒油菜	Stir-fried pak choi <i>veg</i> garlic fragrant	165
海鲜炒饭	Fried rice <i>optional veg</i> masago & shrimps	245
海鲜烧麦	Siumai scallops, shrimps & pork	185
白灼芥蓝	Pearl river Chinese broccoli <i>optional veg</i> aromatic soy sauce	165

甜品 *Dessert*

苹果焦糖冰激凌	Amaretti cake calvados caramel & apple sorbet	165
树莓甘纳许	Whipped rose ganache raspberry, white chocolate & tea	155

Please inform your server if you have any allergies.
Optional vegetarian means the dish is available vegetarian, so please inform your server.
Do you want to know the country of origin of the meat we serve? Don't hesitate to ask 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.

FEL