

T S É F U N G

廳 風 翠

G E N È V E

The Tsé-Fung team is delighted to welcome you to our modest interpretation of the ancestral art of the Chinese cuisine.


Our Chef Franck Xu works exclusively with the noblest products sourced from the finest producers and breeders.


Bearing eloquent testimony to the greatest Cantonese tradition of subtle flavors enhanced modern with distinctive modern touch (and resolutely exempt from any hint of MSG).

Our menu includes a number of his “signature” dishes, which, according to custom, will be served in the center of the table, to be shared in a warm, convivial spirit.


Enjoy your meal! We look forward to sharing this experience with you!


翡翠套餐
Emerald menu



中国春卷 
Vegetable spring rolls


鲜虾红米肠粉 
Red rice rolls with prawns


点心拼盘
Steamed dim sum assortment

罗勒炒牛肉 
Beef and basil stir-fry

姜葱鸡 
Stir-fried chicken with ginger and spring onions



四川风味虾 
Sichuan prawns 


厨师炒饭 
Franck Xu's fried rice



鲜果雪媚娘 
Soft spheres with whipped cream and fresh fruits

148 CHF per person
Minimum 2 people

钻石套餐
Diamond menu


三文鱼捞起
“Lo Hei” salmon
Salmon, thinly sliced fruit and vegetables,
served with a julienne jellyfish  

文思豆腐羹 
Minced tofu and green vegetable soup

烤鸭 (两食)
Peking duck, in two ways  

豉味野菌炒多宝鱼球
Sautéed turbot fillet with mushrooms,
black beans sauce

翠凤荷叶饭
Tsé Fung rice wrapped in lotus leaves

杨枝甘露配雪梅娘 
Mango cream, pomelo and sago pearls
Soft spheres with whipped cream and fresh fruits

188 CHF per person
Minimum 2 people

 spicy  peanuts  signature dish  Vegetarian dishes  Gluten free

Net prices in Swiss Francs, taxes and service included
Beef: France, Switzerland
Poultry: France, Duck Hungria



汤
Soups

| | |
|---|----|
| 海鲜酸辣汤  | |
| Hot and sour seafood soup  | 20 |
| 馄饨汤 | |
| “Wonton soup“ Pork ravioli, shrimps and black mushrooms poached in a traditional Cantonese stock | 23 |
| 蟹肉羹  | |
| Crab, shrimp and tofu soup | 23 |
| 文思豆腐羹   | |
| Minced tofu and green vegetable soup | 20 |
| 太史鹌鹑羹 | |
| Quail and chicken soup | 28 |

头盘
Cold starters

| | |
|--|----|
| 口水鸡  | |
| Szechuan chicken salad   | 38 |
| 五香牛展 | |
| Marinated beef shin served with chive pancakes | 40 |
| 冰镇黄酒醉鸡  | |
| “Drunken chicken“ salad | 32 |
| 三文鱼捞起 | |
| “Lo Hei“ salmon Salmon, thinly sliced fruit and vegetables, served with a julienne jellyfish   | 48 |
| 脆皮酸辣黄瓜  | |
| Cucumber salad marinated in Chui Kiang vinegar | 22 |
| 茶香烟熏素鹅   | |
| Tofu rolls and Pu erh tea-smoked vegetable | 26 |

点心
Hot starters


| | |
|--|----|
| 中国春卷  | |
| Vegetable spring rolls | 20 |
| XO酱萝卜糕 | |
| Diced radishes with XO sauce  | 17 |
| 鲜虾红米肠粉 | |
| Red rice rolls with prawns  | 28 |
| 翠凤小炒皇 | |
| Stir-fried pork spare rib and clams with steamed buns  | 37 |

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点心

Dim sum

上素粉果 

Vegetable dim sum 18

黑椒牛肉饺

Beef and black pepper dim sum 22

翠凤虾饺皇

Ha Kao shrimp 22

蟹子蒸烧麦皇

Shrimp and chicken siu mai 20

三文鱼饺


Salmon and shrimps dim sum 20

北京水饺 (蒸/煎)

Pork ravioli with bok choy steamed or grilled 22

灌汤小笼包

Shanghai-style pork dim sum 18

蘑菇饺 

Mushroom dim sum 18

小牛肉饺

Veal dim sum 22

鸡肉西芹饺

Chicken and celery dim sum 20

小龙虾点心



Langoustine dim sum 38

烧烤

Rotisserie

秘制酱叉烧  

Barbecued pork with honey 33

蜜汁排骨  

Barbecued pork spare ribs with honey 36

盐焗鸡 

Salt-crust yellow chicken flambéed with rice wine  47

汽锅鸡 

Steamed chicken, black truffles and dates 47

北京烤鸭

Traditional Peking duck 189

北京烤鸭 (两食)

Peking duck, in two ways   210

片皮鸭

First way: crispy duck skin, wholemeal pancakes and hoisin sauce

生菜包炒鸭松 

Second way: wok-fried minced duck breast wrapped in lettuce leaves 

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海鲜
Seafood

| | |
|--|-----|
| 金蒜开边蒸龙虾 Steamed blue lobster, rice vermicelli and garlic sauce | 158 |
| 避风塘炒凤尾虾 Crispy prawns with garlic and chili pepper | 50 |
| 辣子炒虾球 Szechuan prawns | 50 |
| XO酱炒花枝片 Sautéed sliced cuttlefish and green beans in XO sauce | 50 |
| 姜葱焗龙虾 Lobster sautéed with ginger and white onions | 210 |
| 干捞海皇粉丝煲 Braised vermicelli with seafood | 35 |

鱼
Fish

| | |
|--|-----|
| 沸腾多宝鱼 Poached turbot, green pepper, beans sprouts and chili pepper | 115 |
| 豉味野菌炒多宝鱼球 Sautéed turbot fillet with mushrooms, black beans sauce | 86 |
| 秘制酱鳕鱼煲 Braised black cod with spring onions, garlic and ginger | 88 |
| 姜葱炒鲈鱼 Seabass with ginger | 62 |
| 松子菊花鲈鱼 Sweet and sour seabass | 50 |
| 辣烧沙丁鱼 Fried sardine with slightly spicy sauce | 42 |
| 麒麟蒸龙利鱼 Chef Frank's steamed sole fillet | 95 |
| XO酱爆龙利鱼 Sautéed sole fillet in XO sauce | 88 |

肉类
Meat and Poultry

| | |
|---|----|
| 中式牛柳脯 Beef hanger steak stir-fried with onions | 56 |
| 罗勒炒牛肉 Beef and basil stir-fry | 50 |
| 牛肝菌烧汁牛柳粒 Beef tenderloin sautéed with mushrooms | 50 |
| 宫保鸡丁 Kung Pao chicken | 38 |
| 四川风味炒鸡 Szechuan chicken | 40 |
| 干葱豆豉鸡煲 Braised chicken with shallots and black bean sauce | 44 |
| 柠檬鸡 Chicken with lemon sauce | 40 |
| 麻婆豆腐 Mapo tofu | 34 |

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粉面

Rice and noodles

厨师炒饭

Franck Xu's fried rice  35

翠凤荷叶饭

Tsé Fung rice wrapped in lotus leaves 20

丝苗白饭

Plain thai rice 8

海鲜煎面

Crispy noodles with seafood 35

豉油皇鸡丝银芽炒面

Stir-fried chicken noodles and bean sprouts 26

干炒牛河

Rice pasta with stir-fried beef 29

新加坡风味米粉

Singapore noodles 42

素菜

Vegetables

上汤大白菜

Bok choy cooked in vegetable stock 22

香煎上素腐皮卷

Fried vegetable-filled tofu rolls 30

川味茄子

Szechuan aubergine 32

荷塘小炒

Mixed Chinese vegetables 22

肉碎焖扁法豆

Stir-fried green beans with thinly sliced pork 28

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甜点


Desserts

鸳鸯锦鲤冻 


Mango served with coconut pudding

16

杨枝甘露 

Mango cream, pomelo and sago pearls 

16

鲜果雪梅娘 

Soft spheres with whipped cream and fresh fruits

18


时令水果盘 

Plate of exotic fruits

26

荔枝覆盆子玫瑰蛋糕

Iced Vacherin raspberry lychee scent of rose

16

茉莉花巧克力慕斯

Chocolate Mousse jasmine tea, gourmet shortbread brisure

16

菠萝片蛋白酥芒果雪葩

The pineapple poached in sweet pepper meringue
with mango passion fruit sorbet

16

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