

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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