

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 Chinese cuisine.

Our Chef, Frank 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 with a 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 centre of the table, to be shared in a warm, friendly atmosphere.

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

« Signature » dishes

海鮮酸辣湯

Hot and sour seafood soup

三文魚撈起

«Lo Hei» salmon

鹽焗雞

Salt-crust yellow chicken flambéed with rice wine

北京烤鴨

Traditional Peking duck

秘製醬鱈魚煲

Braised cod with spring onions, garlic and ginger

豉味野菌炒多寶魚球

Stir-fried turbot filet with mushrooms, black bean sauce

廚師炒飯

Franck Xu's fried rice

海鮮煎面

Crispy noodles and seafood

楊枝甘露

Mango cream, pomelo and sago pearls

The classics

餛飩湯

«Wonton soup»

中國春卷

Vegetable spring rolls

翠鳳蝦餃皇

Shrimp dumplings

羅勒炒牛肉

Beef and basil stir-fry

焦糖牛肉

Caramelised beef

鳳梨咕嚕肉

Sweet and sour pork

姜蔥炒鮭魚

Sea bass with ginger and spring onion

四川風味雞

Szechuan chicken

川味茄子

Szechuan aubergine

午市套餐

Lunch

脆皮酸辣黄瓜

Cucumber salad marinated in Chui Kiang vinegar

蟹籽蒸烧卖皇

Prawn and pork siu mai dumplings

碧玉带子饺

Scallop dim sum

蘑菇饺

Mushroom dim sum

黑椒牛肉饺

Beef and black pepper dim sum

鸡肉西芹饺

Chicken and celery dim sum

鲜虾红米肠粉

Red rice rolls with prawns

杨枝甘露

Mango cream with pomelo and sago pearls

75 CHF per person

Two people minimum

晚餐套餐

Dinner

三文鱼捞起

«Lo Hei» salmon

Salmon, fruit and vegetable sashimi

Julienne of jellyfish

文思豆腐羹

Tofu soup and green vegetables

烤鸭 (两食)

Peking duck

two ways

豉味野菌炒多宝鱼球

Stir-fried turbot fillet with mushrooms,  
black bean sauce

翠凤荷叶饭

Tsé-Fung rice wrapped in lotus leaves

杨枝甘露配雪梅娘

Mango cream with pomelo and sago pearls  
Soft spheres filled with whipped cream and fresh fruits

180 CHF per person

Two people minimum

 spicy  peanuts  signature dish

Net prices in Swiss Francs, taxes and service included

Beef: France, Switzerland

Poultry: France

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	22
海皇白玉羹 Shrimp, scallop and tofu soup	22
文思豆腐羹 Minced tofu and green vegetable soup	20
太史鹌鹑羹 Quail, chicken and scallop soup	25

*Stock of your choice  
Vegetable, poultry, beef or Cantonese*

头盘  
Cold starters

口水鸡 Szechuan chicken salad 🌶️ 🥜	35
五香牛展 Marinated beef shin served with chive pancakes	38
冰镇黄酒醉鸡 «Drunken chicken» salad	30
三文鱼捞起 «Lo Hei» salmon 45 Salmon, thinly sliced fruit and vegetables, served with a julienne of jellyfish	
脆皮酸辣黄瓜 Cucumber salad marinated in Chui Kiang vinegar	21
茶香烟熏素鹅 Tofu rolls and Pu erh tea-smoked vegetables	25

点心  
Hot starters

中国春卷 Vegetable spring rolls	18
XO酱萝卜糕 Diced radishes with XO sauce	16
鲜虾红米肠粉 Red rice rolls with prawns	22

🌶️ spicy 🥜 peanuts 🍵 signature dish

Net prices in Swiss Francs, taxes and service included

*Beef: France, Switzerland*

*Poultry: France*

## 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 20

### 蟹子蒸烧麦皇

Prawn and pork siu mai 20

### 碧玉带子饺

Scallop dim sum 20

### 北京水饺 (煎/煮)

Pork ravioli with steamed or grilled bok choy 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

## 烧烤

Rotisserie


### 秘制酱叉烧

Barbecued pork with honey 32

### 蜜汁排骨

Barbecued pork spare ribs with honey 34

### 盐焗鸡

Salt-crust yellow chicken flambéed with rice wine  
 45

### 北京烤鸭

Traditional Peking duck 180


### 北京烤鸭 (两食)

Peking duck, in two ways   200

### 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 

 spicy  peanuts  signature dish

Net prices in Swiss Francs, taxes and service included

Beef: France, Switzerland

Poultry: France

## 海鲜

### Seafood

金蒜开边蒸龙虾 Steamed blue lobster, rice vermicelli and garlic sauce	150
避风塘炒凤尾虾 Crispy prawns with garlic and chili pepper 🍴	49
辣子炒虾球 Szechuan prawns 🍴	48
XO酱炒花枝片 Sautéed sliced cuttlefish and green beans in XO sauce 🍴	45
姜葱焗龙虾 Lobster sautéed with ginger and white onions	200
干捞海皇粉丝煲 Braised vermicelli with seafood	35

## 鱼

### Fish

沸腾多宝鱼 Poached turbot, green pepper, bean sprouts and chili pepper	110
豉味野菌炒多宝鱼球 Sautéed turbot fillet with mushrooms, black bean sauce	80
秘制酱鳕鱼煲 Braised with spring onions, garlic and ginger 🍴	65
姜葱炒鲈鱼 Sea bass with ginger	60
松子菊花鲈鱼 Sweet and sour sea bass	50

## 肉类

### Meat and Poultry

中式牛柳脯 Beef hanger steak stir-fried with onions	52
罗勒炒牛肉 Beef and basil stir-fry	48
凤梨咕噜肉 Sweet and sour pork	32
宫保鸡丁 Kung Pao chicken 🍴	35
四川风味炒鸡 Szechuan chicken	38
翠凤小炒皇 Stir-fried pork spare rib, and clams with steamed buns	35
干葱豆豉鸡煲 Braised chicken with shallots and black bean sauce	42
焦糖牛肉 Caramelised beef	40
麻婆豆腐 Mapo Tofu	32

🍴 spicy 🍴 peanuts 🍴 signature dish

Net prices in Swiss Francs, taxes and service included

Beef: France, Switzerland

Poultry: France

## 粉面

### Rice and noodles

厨师炒饭

Frank 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 20

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

 spicy  peanuts  signature dish

Net prices in Swiss Francs, taxes and service included

Beef: France, Switzerland

Poultry: France

Dessert wines

10 cl

Michel Reybier Champagne

24

Tokaj 5 Puttonoyos 2002

24


甜点  
Desserts

鸳鸯锦鲤冻

Mango served with coconut pudding

16

杨枝甘露

Mango cream, pomelo and sago pearls 

20

鲜果雪梅娘

Soft spheres with whipped cream and fresh fruits

16

时令水果盘

Plate of exotic fruits

20

 spicy  peanuts  signature dish

Net prices in Swiss Francs, taxes and service included

Beef: France, Switzerland

Poultry: France