

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

午市套餐

Lunch

脆皮酸辣黄瓜 


Cucumber salad marinated in Chui Kang vinegar

蟹籽蒸烧卖皇

Prawn and chicken siu mai dumplings

三文鱼饺

Salmon 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 

78 CHF per person

Served from Monday to Friday


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

 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	30
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 vegetables	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

 spicy  peanuts  signature dish  Vegetarian dishes  Gluten free

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

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 

 spicy  peanuts  signature dish  Vegetarian dishes  Gluten free

Net prices in Swiss Francs, taxes and service included

Beef: France, Switzerland

Poultry: France, Duck Hungria

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	50
辣子炒虾球 Szechuan prawns	50
XO酱炒花枝片 Sautéed sliced cuttlefish and green beans in XO sauce	48
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, shallots and black bean sauce	44
柠檬鸡 Chicken with lemon sauce	40
麻婆豆腐 Mapo tofu	34


spicy peanuts signature dish Vegetarian dishes Gluten free

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

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

 spicy  peanuts  signature dish  Vegetarian dishes  Gluten free

Net prices in Swiss Francs, taxes and service included

Beef: France, Switzerland

Poultry: France, Duck Hungria


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

 spicy  peanuts  signature dish  Vegetarian dishes  Gluten free

Net prices in Swiss Francs, taxes and service included

Beef: France, Switzerland

Poultry: France, Duck Hungria