

TSÉ FUNG

廳風翠

G E N È V E

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

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

Bearing eloquent testimony to the greatest Cantonese tradition of subtle flavors enhanced modern with distinctive modern touch.

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

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

BUSINESS MENU

Hot and sour seafood soup

Tofu rolls and Pu-erh tea smoked vegetable

Shrimp and chicken siu mai

—

Crispy prawns with garlic and chili pepper

Szechuan chicken

Vegetarian Franck Xu's fried rice

—

Mango cream, pomelo and sago pearls

—

75 CHF per person

Served only at lunch Monday to Friday

Minimum 2 people

EMERALD MENU

Cucumber salad marinated

in Chui Kiang vinegar

Vegetable spring rolls

Steamed dim sum assortment

—

Seabass with ginger

Beef and basil stir-fry

Szechuan chicken

Franck Xu's fried rice

—

Soft spheres with whipped cream

and fresh fruits

—

158 CHF per person

Minimum 2 people

DIAMOND MENU

« Wonton Soup »

—

Red rice rolls with prawns

—

Sautéed turbot fillet with mushrooms,

black beans sauce

Tsé Fung rice wrapped in lotus leaves

—

Peking duck, in two ways

—

Mango cream, pomelo and sago pearls

Soft spheres with whipped cream

and fresh fruit

—

198 CHF per person

Minimum 2 people

The list of origin and allergens present in the dishes are available on request.

Please kindly inform us of any food allergies.

Net prices in Swiss Francs, taxes and service included.

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SOUPS

Hot and sour seafood soup	24
« Wonton soup »	24
Chicken ravioli, shrimps and black mushrooms poached in a traditional Cantonese stock	
Crab, shrimp and tofu soup	24
Minced tofu and green vegetable soup	20

COLD STARTERS

Szechuan chicken salad	38
«Lo Hei» salmon	48
Salmon, sliced fruit and vegetables, julienne of jellyfish	
Cucumber salad marinated in Chui kiang vinegar	24

DIM SUM

Vegetable dim sum	18
Beef and black pepper dim sum	22
Ha Kao shrimp	22
Shrimp and chicken siu mai	22
Veal and ginger dim sum	22
Chicken and celery dim sum	22
Langoustine dim sum	48
Mushroom dim sum	20
Scallops and caviar dim sum	50

HOT STARTER

Vegetable spring rolls	22
Red rice rolls with prawn	32
Radishes with XO sauce	18
Shrimp toast	36

SEAFOOD

Blue lobster sautéed with XO sauce	108
Steamed spiny lobster rice vermicelli and garlic sauce	198
Crispy prawns with garlic and chili pepper	54
Szechuan prawns	54
Prawns with dried chilli	54

FISH

Poached turbot (280 gr), beans sprout and chili pepper	115
Sautéed turbot fillet with mushrooms (200 gr), black beans sauce	86
Braised black cod with garlic and ginger	74
Seabass with ginger	66
Sole fillet with ground bean sauce	88

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THE DUCK

Traditional Peking duck

195

Peking duck, in two ways

220

First way

Crispy duck skin, wholemeal pancakes and hoisin sauce

Second way

Wok-fried minced duck breast wrapped in lettuce leaves

MEAT & POULTRY

Beef tenderloin with onions	64
Beef and basil stir-fry	64
Beef tenderloin sautéed with black pepper	64
Crispy beef with sesame	62
Szechuan chicken	48
Kung Pao chicken	48
Chicken with Yi xian sauce	48
Sweet & sour pork	45

VEGETABLES

Sautéed bok choy	22
Szechuan eggplant	32
Vegetable wok	26
Sautéed mushrooms	28

RICE & NOODLES

Franck Xu's fried rice	14
Vegetarian Franck Xu's fried rice	12
Tsé Fung rice wrapped in lotus leaves	20
Plain Thai rice	10
Stir-fried chicken noodles and bean sprouts	30
Stir-fried vegetables noodles	26

DESSERTS

Exotic sweetness, lemongrass and coconut	26
Chocolate nems and coconut sorbet	24
Mango cream, pomelo and sago pearls	22
Chocolate flower, jasmin green tea ice cream	26
Exotic fruits platter	26
Selection of homemade sorbets and ice cream	24

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