

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 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 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

Franck Xu's fried rice

—

Beef and basil stir-fry

—

Szechuan chicken

—

Soft spheres with whipped cream  
and fresh fruits

—

148 CHF per person

Minimum 2 people

#### DIAMOND MENU

« Wonton Soup »

*Chicken ravioli*

*shrimp and black mushrooms*

*Cantonese stock*

—

Red rice rolls with prawns

—

Sautéed turbot fillet with mushrooms,  
black beans sauce

Peking duck, in two ways

Tsé Fung rice wrapped in lotus leaves

—

Mango cream, pomelo and sago pearls

Soft spheres with whipped cream  
and fresh fruit

—

188 CHF per person

Minimum 2 people

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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	20
Veal and ginger dim sum	22
Chicken and celery dim sum	20
Langoustine dim sum	48
Mushroom dim sum	18
Scallops and black truffle dim sum	50

## HOT STARTER

Vegetable spring rolls	22
Red rice rolls with prawn	32
Crispy cuttlefish salt and pepper	30
Radishes with XO sauce	18
Shrimp toast	36

## SEAFOOD

Spiny lobster sautéed with ginger and white onions	240
Steamed blue lobster rice vermicelli and garlic sauce	150
Crispy prawns with garlic and chili pepper	50
Szechuan prawns	50
Prawns with dried chilli	50
Scallops with black truffle	110

## FISH

Poached turbot, beans sprout and chili pepper	115
Sautéed turbot fillet with mushrooms black beans sauce	86
Braised black cod with garlic and ginger	88
Seabass with ginger	62
Sole fillet with thousand island sauce	88

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### THE DUCK

Traditional Peking duck

188

Peking duck, in two ways

210

#### 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

56

Beef and basil stir-fry

50

Beef tenderloin sautéed with black pepper

54

Crispy beef with sesame

50

Szechuan chicken

42

Kung Pao chicken

42

Chicken with Yi xian sauce

42

Sweet & sour pork

40

### 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

Pineapples, ginger and green shiso

24

Chocolate nems and coconut sorbet

24

Mango cream, pomelo and sago pearls

20

Chocolate flower, jasmin green tea ice cream

26

Exotic fruits platter

26

Selection of homemade sorbets and ice cream

21