

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!

午市套餐
Business menu

- 海鲜酸辣汤
Hot and sour seafood soup  
- 茶香烟熏素鹅
Tofu rolls and Pu-erh tea-smoked vegetable  
- 蟹子蒸烧麦皇
Shrimp and chicken siu mai
- 避风塘炒凤尾虾
Crispy prawns with garlic and chili pepper 
- 四川风味炒鸡
Szechuan chicken 
- 厨师素炒饭
Vegetarian Franck Xu's Rice 
- 杨枝甘露
Mango cream, pomelo and sago pearls   
- Espresso







75 CHF per person
Minimum 2 people
Served only at lunch Monday to Friday

翡翠套餐
Emerald menu

- 脆皮酸辣黄瓜
Cucumber salad marinated  
in Chui Kiang vinegar
- 中国春卷
Vegetable spring rolls 
- 点心拼盘
Steamed dim sum assortment
- 姜葱炒鲈鱼
Seabass with ginger
- 罗勒炒牛肉
Beef and basil stir-fry 
- 四川风味炒鸡
Szechuan chicken 
- 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

- 馄饨汤
“Wonton soup”
Chicken ravioli, shrimps and black mushrooms
poached in a traditional Cantonese stock
- 鲜虾红米肠粉
Red rice rolls with prawns 
- 豉味野菌炒多宝鱼球
Sautéed turbot fillet with mushrooms,
black beans sauce
- 烤鸭 (两食)
Peking duck, in two ways  
- 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

The informations on the allergens present in the dishes are at your disposal on request

 Spicy  Peanut  Signature dishes  Vegetarian dishes  Gluten free

Beef : France, Switzerland, **Veal, Pork** : Switzerland, **Poultry** : France, **Duck** : Hungary, **Turbot** : Spain, **Black Cod** : Canada, **Wild Sole** : Northeast Atlantic, **Shrimp** : Vietnam
Net prices in Swiss Francs, taxes and service included

汤

Soups

海鲜酸辣汤

Hot and sour seafood soup 🍴 ④ 24

馄饨汤

“Wonton soup“
Chicken ravioli, shrimps and black mushrooms
poached in a traditional Cantonese stock 24

蟹肉羹

Crab, shrimp and tofu soup ④ 24

文思豆腐羹

Minced tofu and green vegetable soup 🌿 ④ 20

青菜豆腐鸭汤

Duck with tofu and green vegetable soup 24

头盘

Cold starters

口水鸡

Szechuan chicken salad 🍴 🌿 ④ 38

五香牛展

Marinated beef shin served with
chive pancakes 40

三文鱼捞起

“Lo Hei“ salmon
Salmon, thinly sliced fruit and vegetables,
served with a julienne jellyfish 🍴 ④ 48

脆皮酸辣黄瓜

Cucumber salad marinated 🌿
in Chui Kiang vinegar 24

茶香烟熏素鹅

Tofu rolls and Pu erh tea-smoked vegetable 🌿 ④ 26

点心

Hot starters

中国春卷

Vegetable spring rolls 🌿 22

XO 酱萝卜糕

Diced radishes with XO sauce 🍴 18

鲜虾红米肠粉

Red rice rolls with prawns 🍴 32

翠凤小炒皇

Stir-fried pork spare rib and
clams with steamed buns 37

鸳鸯蒸扇贝

Steamed scallops with vermicelli
garlic and black bean sauce 47

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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)

Chicken ravioli with bok choy steamed or grilled 22

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 48



烧烤

Rotisserie

蜜汁排骨

Barbecued pork spare ribs with honey   36

盐焗鸡

Salt-crust yellow chicken flambéed with rice wine   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	150
避风塘炒凤尾虾 Crispy prawns with garlic and chili pepper 🌶️	50
辣子炒虾球 Szechuan prawns 🌶️	50
新鲜扇贝 Scallops from Brittany coast in your own way	110
XO 酱炒花枝片 Sautéed sliced cuttlefish and green beans in XO sauce 🌶️	50
干捞海皇粉丝煲 Braised vermicelli with seafood	35
胡椒虾 Prawns with dried chilli	50
姜葱焗龙虾 Spiny lobster sautéed with ginger and white onions	240

鱼

Fish

沸腾多宝鱼 Poached turbot, green pepper beans sprout 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
XO 酱爆龙利鱼 Sautéed sole fillet in XO sauce 🌶️	88

肉类

Meat and Poultry

中式牛柳脯 Beef tenderloin 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 🌶️	42
四川风味炒鸡 Szechuan chicken 🌶️	42
姜葱鸡 Ginger chicken	42
柠檬鸡 Lemon chicken	42
麻婆豆腐 Mapo tofu 🌶️	36

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粉面

Rice and noodles

厨师炒饭

Franck Xu's fried rice 

14

厨师素炒饭

Vegetarian Franck Xu's Rice 



26

翠凤荷叶饭

Tsé Fung rice wrapped in lotus leaves

20

丝苗白饭

Plain thai rice  

10

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

素菜


Vegetables

上汤大白菜

Bok choy cooked in vegetable stock 

22

川味茄子

Szechuan egg-plant 


32

鸭粒冬菇烧茄子

Braised egg-plant with shitake mushrooms and duck

38

荷塘小炒

Mixed Chinese vegetables 

26

肉碎焖煸法豆

Stir-fried green beans with thinly sliced pork

28

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甜点



Desserts

鴛鴦錦鯉凍

Coconut pudding served with mango sauce 


16

杨枝甘露

Mango cream, pomelo and sago pearls  

18

鲜果雪梅娘

Soft rice spheres, whipped cream and fresh fruits 

18

巧克力春卷配雪糕

Chocolat nems and coconut sorbet


22

时令水果盘

Plate of exotic fruits 

26

冰激凌糯米糍配杨汁甘露

Iced soft rice spheres: matcha, litchee, chocolate,  passion fruit-mango, coconut

26

辣巧克力, 橘子

Spicy chocolate, tangerine

22






自制冰淇淋

Homemade sorbets and ice cream

7

For lovers of alcohol of character, we will be very happy to offer you our selection of Cognacs, Rums, Whisky and liqueurs.

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 spicy  peanut  signature dishes  Vegetarian dishes Plats végétariens  Gluten free Sans gluten

Alcohol abuse is dangerous for your health. To be consumed in moderation.

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