

廳 鳳 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!

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

Espresso

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

148 CHF per person
Minimum 2 people

Diamond Menu

"Wonton soup"

Chicken ravioli, shrimps and black mushrooms
poached in a traditional 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

廳風翠

SOUPS

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

COLD STARTERS

Szechuan chicken salad	38
Marinated beef shin served with chive pancakes	40
"Lo Hei" salmon Salmon, thinly sliced fruit and vegetables, served with a julienne jellyfish	48
Cucumber salad marinated in Chui Kiang vinegar	24
Tofu rolls and Pu-erh tea smoked vegetable	26

SEAFOOD

Steamed blue lobster rice vermicelli and garlic sauce	150
Crispy prawns with garlic and chili pepper	50
Szechuan prawns	50
Sautéed sliced cuttlefish and green beans in XO sauce	48
Braised vermicelli with seafood	35
Prawns with dried chilli	50
Spiny lobster sautéed with ginger and white onions	240

HOT STARTER

Vegetable spring rolls	22
Diced radishes with XO sauce	18
Red rice rolls with prawns	32
Stir-fried pork spare rib and clams with steamed buns	37

DIM SUM

Vegetable dim sum	18
Beef and black pepper dim sum	22
Ha Kao shrimp	22
Shrimp and chicken siu mai	20
Salmon and shrimps dim sum	20
Chicken ravioli with bok choy	22
Mushroom dim sum	18
Veal and ginger dim sum	22
Chicken and celery dim sum	20
Langoustine dim sum	48

FISH

Poached turbot, green pepper 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
Fried seabass, sweet and sour sauce	50
Sautéed sole fillet in XO sauce	88

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ROTISSERIE

Barbecued pork spare ribs with honey	36
Salt-crust chicken flambéed with rice wine	47
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	

RICE AND NOODLES

Franck Xu's fried rice	14
Vegetarian Franck Xu's fried rice	12
Tsé Fung rice wrapped in lotus leaves	20
Plain thaï rice	10
Crispy noodles with seafood	35
Stir-fried chicken noodles and bean sprouts	26
Rice pasta with stir-fried beef	29

MEAT AND POULTRY

Beef tenderloin stir-fried with onions	56
Beef and basil stir-fry	50
Beef tenderloin sautéed with mushrooms	50
Kung Pao chicken	42
Szechuan chicken	42
Ginger chicken	42
Lemon chicken	42
Mapo tofu	36

VEGETABLES

Bok choy cooked in vegetable stock	22
Szechuan eggplant	32
Mixed Chinese vegetables	26
Stir-fried green beans with thinly sliced pork	28
Braised eggplant with shitake mushrooms and duck	38

LES DESSERTS

Coconut pudding served with mango sauce	16	Plate of exotic fruits	26
Mango cream, pomelo and sago pearls	18	Chocolate finger, mango – passion fruit	22
Soft rice spheres, whipped cream and fresh fruits	18	Homemade sorbets and ice cream	6
Chocolat nems and coconut sorbet	22		