

TSE 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!

Menus

BUSINESS

Hot and sour seafood soup (GF) (LF)

Tofu rolls and Pu-erh tea smoked vegetable

Shrimp and chicken siu mai (LF)

Crispy prawns with garlic and chili pepper (LF)

Szechuan chicken (GF) (LF)

Vegetarian Franck Xu's fried rice (GF) (LF)

Mango cream, pomelo and sago pearls (LF)

75 CHF per person

Served only at lunch Monday to Friday

Minimum 2 people

EMERALD

Cucumber salad marinated

in Chui Kiang vinegar (LF)

Vegetable spring rolls (LF)

Steamed dim sum assortment (LF)

Seabass with ginger (GF) (LF)

Beef and basil stir-fry (LF)

Szechuan chicken (GF) (LF)

Franck Xu's fried rice (GF) (LF)

Soft spheres with whipped cream
and fresh fruits (LF)

158 CHF per person

Minimum 2 people

DIAMOND

« Wonton Soup » (LF)

Red rice rolls with prawns (LF)

Sautéed turbot fillet with mushrooms,
black beans sauce (LF)

Tsé Fung rice wrapped in lotus leaves (GF) (LF)

Peking duck, in two ways (GF) (LF)

Mango cream, pomelo and sago pearls (LF)

Soft spheres with whipped cream
and fresh fruit (GF)

198 CHF per person

Minimum 2 people

We invite you to inform us of any food allergies. The lists of allergens and their origins are available upon request. Prices are in Swiss Francs, including taxes and service.






(GF) Gluten free (LF) Lactose free (LF) Signature dishes

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SOUPS

-  Hot and sour seafood soup   24
- Traditional Wonton Soup 24
- Chicken, shrimps and black mushrooms raviolis poached in a traditional Cantonese stock*  20
- Minced tofu and green vegetable soup  24
- Fish and crab soup, coriander and spicy oil 24







COLD STARTERS

- Szechuan chicken salad  38
-  « Lo Hei » salmon 48
- Salmon, sliced fruit and vegetables, julienne of jellyfish*  24
- Cucumber salad marinated in Chui kiang vinegar  36
- King crab, chili and peanut sauce 36











DIM SUM

-  Ha Kao shrimp  22
- Shrimp and chicken siu mai  22
- Vegetable dim sum  18
- Foie gras dim sum 32
- Beef and black pepper dim sum  22
- Veal and ginger dim sum  22
- Porc xia long bao 24
- Langoustine dim sum  36
- Lobster dim sum  38
- Duck pan-grilled bao 24





HOT STARTERS

- Vegetable spring rolls  22
-  Red rice rolls with prawn  32
- Crispy pork belly 28
- Osciètre caviar supplement* 30
- 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

- Cod fillet, sweet pepper, satay, spring onion 58
- Sautéed turbot fillet, mushrooms, black beans sauce  86
-  Braised black cod, garlic and ginger 74
- Seabass with ginger   66

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 Gluten free  Lactose free  Signature dishes

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THE DUCK

Traditional Peking duck ⑧
195

Peking duck, in two ways ⑧
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 ⑧ 64

Beef and basil stir-fry ⑧ 64

Beef tenderloin sautéed with black pepper, fried garlic ⑧ 64

Crispy beef with sesame ⑧ 62

Cumin sautéed lamb ⑧ 58

Szechuan chicken ⑧ ⑨ 48

Kung Pao chicken ⑧ 48

Chicken with Yi xian sauce ⑧ 48

Sweet & sour pork ⑧ ⑨ 45

VEGETABLES

Sautéed bok choy ⑧ ⑨ 22

Szechuan eggplant ⑧ ⑨ 32

Vegetable wok ⑧ ⑨ 26

Brocoletti, chili and ginger 24

Squash beignet 24

RICE & NOODLES



Franck Xu's fried rice ⑧ ⑨ 14

Vegetarian Franck Xu's fried rice ⑧ ⑨ 12

Tsé Fung rice wrapped in lotus leaves ⑧ ⑨ 20

Plain Thai rice ⑧ ⑨ 10

Stir-fried chicken noodles
and bean sprouts ⑧ 30

Stir-fried vegetables noodles ⑧ 26

CLASSIC DESSERTS

Chocolate nems and coconut sorbet 24

Mango cream, pomelo and sago pearls ⑧ 22

Exotic fruits platter ⑧ ⑨ 26



SIGNATURE DESSERTS

Strawberry, purple basil and Szechuan pepper 26

Chocolate flower, jasmin green tea ice cream ⑧ 26

Selection of homemade sorbets and ice cream ⑧ 24

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Gluten free



Lactose free



Signature dishes