

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

DISCOVERY

Assortment of Dim Sum and bao
steamed, poelé, in puff pastry

Szechuan prawns

or

Kung Pao chicken

Franck Xu's fried rice

Szechuan eggplant

Mango soup,
pomelo and sago pearls

Served for lunch Monday to Friday

90 CHF per person

Minimum 2 persons

EMERALD

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

« 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

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.





 Gluten free  Lactose free  Signature dishes

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SOUPS

 Hot and sour seafood soup  	24
Traditional Wonton Soup	24
<i>Chicken, shrimps and black mushrooms raviolis</i>	
<i>poached in a traditional Cantonese stock</i> 	
Corn soup	20
<i>King crab supplement</i>	8







COLD STARTERS

Rice noodles, shredded chicken	38
Szechuan sauce 	
 « Lo Hei » salmon	48
<i>Salmon, sliced fruit and vegetables,</i>	
<i>julienne of jellyfish</i> 	
Cucumber salad marinated	24
in Chui kiang vinegar 	
Daikon radish carpaccio, honey, 5 spices and goji berry	22
Crystal salad, vegetables pickles, and peanuts	26










DIM SUM

Ha Kao shrimp 	22
 Shrimp and chicken siu mai 	22
Foie gras dim sum	32
Beef and black pepper dim sum 	22
Porc Xia long bao	24
Dim Sum asparagus and morels	20
Lobster Dim Sum 	38
Duck pan-grilled bao	24
Bao Langoustine and bisque	26





HOT STARTERS

Vegetable spring rolls 	22
 Red rice rolls with prawn 	32
Crispy pork belly	28
<i>Osciètre caviar supplement</i>	30
Radishes with XO sauce  	18
Shrimp toast 	36

SEAFOOD

Blue lobster sautéed with XO sauce  	88
Steamed spiny lobster,	168
rice vermicelli and garlic sauce  	
Crispy prawns with garlic and chili pepper 	54
Szechuan prawns 	54
 Prawns with dried chilli  	54

FISH

Sautéed turbot fillet,	86
mushrooms, black beans sauce 	
Braised black cod,	74
garlic and ginger	
 Seabass with ginger  	66
Sautéed fillet of sole, morels, ginger and peas	84
Guangxi monkfish, pepper and garlic	64

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THE DUCK

Traditional Peking duck 
210



Crispy duck skin, wholemeal pancakes and hoisin sauce

Thighs sautéed in a salt & pepper wok
or
Shredded thighs in salad












MEAT & POULTRY

 Beef and basil stir-fry 	64
Beef tenderloin sautéed with black pepper, fried garlic 	64
Crispy beef with sesame 	62
Cumin sautéed lamb 	58
 Szechuan chicken  	48
Kung Pao chicken 	48
Guangzhou chicken	46
Sweet & sour pork  	45




VEGETABLES

Sautéed bok choy  	22
Szechuan eggplant  	32
Vegetable wok  	26
Brocoletti, chili and ginger	24
White asparagus with XO sauce	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

CLASSIC DESSERTS

Chocolate nems and coconut sorbet	22
Mango cream, pomelo and sago pearls 	20
Exotic fruits platter  	26

SIGNATURE DESSERTS

Strawberry, purple basil and Szechuan pepper	24
Chocolate flower, jasmin green tea ice cream 	24
Selection of homemade sorbets and ice cream 	22

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