

TSÉ FUNG

廳風翠

ST. PETERSBURG

Cold Appetizers

Chinese salad with chicken	350 RUR
Duck marinated by an ancient Chinese recipe	490 RUR
Eggplant and tomato salad	520 RUR
Shrimp and seaweed salad	540 RUR
NEW Beef tar-tar, Szechuan style	1200 RUR

Dim Sum

STEAMED

Syumay with pork and prawns	380 RUR
Glass noodles and chicken	380 RUR
Beef	380 RUR
Spinach	480 RUR
Hagao with shrimps	520 RUR
Shrimps and sea scallop	690 RUR
Seafood	770 RUR
NEW Chilean sea bass	830 RUR

FRIED

Chicken	350 RUR
Beef	380 RUR
Spinach	480 RUR

Hot Appetizers

Spring rolls with pork	360 RUR
Toasts with shrimps and sesame	400 RUR
Vegetable spring rolls	410 RUR
Spring rolls with duck and Hoisin sauce	520 RUR
Squid with five spices	540 RUR
Marinated spareribs barbeque	830 RUR
Shrimps with lemon sauce	890 RUR

Soups

Corn soup with chicken	340 RUR
Soup with sea weeds and seafood	380 RUR
Wonton soup	410 RUR
Sour-and-spicy soup with chicken	420 RUR
Soup with chicken and mushrooms	440 RUR
Sour-and-spicy soup with seafood	510 RUR
Corn soup with crab	560 RUR

Duck

Duck breast with green onions and ginger	690 RUR
Duck breast with pepper sauce	690 RUR
Duck breast with Szechuan sauce	770 RUR
Duck on bone with Hoisin sauce	3200 RUR
Peking duck with flatbread, vegetables and Hoisin sauce	5900 RUR
Peking duck served in two courses	6200 RUR

Chicken

Chicken with lemon sauce	410 RUR
Chicken in black bean sauce	440 RUR
Chicken in five spices sauce	450 RUR
Chicken with ginger	450 RUR
Chicken in sweet-and-sour sauce	490 RUR
Thinly sliced Chicken in Szechuan style	540 RUR

Beef

Caramelized beef	890 RUR
Thinly sliced beef with broccoli and oyster sauce	1500 RUR
Fillet of beef with pepper sauce	1700 RUR
Thinly sliced beef with basil	1750 RUR
Beef a la Hong Kong	1750 RUR
Fillet of beef with onions	1900 RUR
Fillet of beef with XO sauce	1900 RUR

Pork

Pork in sweet-and-sour sauce	690 RUR
Pork with curry	740 RUR

Fish and Seafood

Pikeperch with Szechuan sauce	720 RUR
Pikeperch in sweet-and-sour sauce	790 RUR
Pikeperch with truffle oil	950 RUR
Shrimps with garlic	1200 RUR
Shrimps in Szechuan sauce	1250 RUR
Shrimp and scallops with XO sauce	1700 RUR
Chilean sea bass with spring onions and ginger	1900 RUR
Sea bass steamed with soy sauce and boiling oil	5300 RUR

Vegetables

Mafu tofu with black bean sauce and chili	440 RUR
Broccoli and garlic	450 RUR
Assorted vegetables	530 RUR
Pak choy and garlic	540 RUR
Broccoli and mushrooms	580 RUR
Eggplant a la Szechuan	580 RUR
Pak choy and mushrooms	680 RUR
Chinese mushrooms with bamboo shoots and tofu	710 RUR
NEW Asparagus, Szechuan style	920 RUR

Rice and Noodles

Steam jasmine rice	170 RUR
Fried rice with egg	210 RUR
Fried noodles with bean sprouts	280 RUR
Fried rice with pork sausages	450 RUR
NEW Chef rice with meat and shrimps	450 RUR
Fried noodles a la Singapore	540 RUR

Desserts

Ice cream and sorbets, home made

100 RUR

Rolls with chocolate

330 RUR

Banana parfait

410 RUR

Caramelized fruits

440 RUR

Mango soup with coconut sorbet

480 RUR

Berries, selection:

Heathberries

50g

300 RUR

Raspberries

50g

310 RUR

Strawberries

100g

350 RUR

Black cherries

100g

400 RUR

Fruit plate

1,4kg

3500 RUR

Water

	330 ml	750 ml
Iceberg still/carbonated	380 RUR	550 RUR
Leggera still		700 RUR
Gaudianello carbonated		700 RUR

Lemonade

	250 ml	330 ml
Coca-Cola	200 RUR	
Coca-Cola Light	200 RUR	
Fanta	200 RUR	
Sprite	200 RUR	
Tonic	200 RUR	
Francis Hartridge's Ginger Beer		300 RUR
28 Black	420 RUR	

Juice

	200 ml
Apple	200 RUR
Pear	200 RUR
Orange	200 RUR
Cherry	200 RUR
Pineapple	200 RUR
Tomato	200 RUR
Peach	200 RUR
Blueberries	200 RUR
Home made ginger- raspberry soft drink	200 RUR
<i>FRESH</i>	200 ml
Cucumber	350 RUR
Orange, grapefruit, lemon, apple, carrots, celery	400 RUR
Grapes, pear, tomato	550 RUR
Pineapple	600 RUR
Melon	900 RUR
Strawberries	1100 RUR

Coffee Cuattro

Ristretto	180 RUR
Espresso	180 RUR
Americano	180 RUR
Double espresso	240 RUR
Cappuccino	240 RUR
Latte	240 RUR

Non-alcoholic cocktails

Chinese lunch		carafe price
(Grapefruit, mint, home vanilla mix, quinine lemonade)	380 RUR	1500 RUR
Basil Duchess		
(Pear puree, home jasmine and vanilla syrup, basil, lemon)	400 RUR	1500 RUR
Raspberry-Passion Fizz		
(Raspberry, passion fruit syrup, lime, quinine lemonade)	400 RUR	1500 RUR

Shanghai Ice Tea		carafe price
(Ginseng oolong, brewed with Chinese magnolia vine, home pineapple and celery syrup, lime)	400 RUR	1500 RUR
Paradise Punch		
(Almond milk, banana, coconut syrup, mango puree)	400 RUR	

Cocktails

Gin-Tea Sour

(Gin brewed with tea guan yin, Italian herbal liqueur, lemon, sugar)

700 RUR

Lychee Martini

(Light rum, litchi liqueur, fresh raspberry, lemon, home jasmine and vanilla syrup)

700 RUR

China Star Martini

(Vodka, plum liqueur, passion fruit, home jasmine and vanilla syrup, lime)

700 RUR

Mao-Tai

(Light rum, dark rum, orange liqueur, lime, home almond syrup with spices)

750 RUR

Barbary Gimlet

(Gin brewed with saffron, ginger, passion fruit, home syrup from Chinese barberry, lime, orange bitter)

750 RUR

Summer in Beijing

(Light rum, blackcurrant liqueur, home jasmine and vanilla syrup, strawberry puree, lime)

780 RUR

Blood and Sand

(Scotch whisky, cherry liqueur, sweet vermouth, orange)

890 RUR

Rice Clouds

(Old rum, brewed with fried rice and green tea, sweet sherry, grapefruit, chocolate bitter)

900 RUR

Tea

	500 ml		500 ml
Maofeng	400 RUR	South herbal tea	400 RUR
Maofeng is one of the oldest and the most famous green teas in China. This drink has a nice soft taste with delicate currant and apricot notes.		The herbs of this tea have long been highly values by the long lived of the North Caucasus. Ingredients: thyme, oregano, St. John's wort, sage, mint, sweet clover, fireweed, leaves of hawthorn, currants, raspberries. Specilaty: collected and produced in environmentally friendly areas of Ossetia.	
Da Hong Pao	400 RUR	Ginseng Oolong	400 RUR
The «Big Red Robe» is one of the most interesting teas of China. It has a unique taste and causes tea intoxication stronger than other Chinese teas.		This tea is made from the finest tea leaves soaked with a mixture of ginseng and licorice, which makes it the perfect choice for those who appreciate a bit of natural sweetness of the beverage. Ginseng gives you energy and helps you to be sound and focused.	
Tie Guan Yin	400 RUR	Dianhong	400 RUR
Light fermentation tea of Fujian Province (China). It has a fresh taste with floral tints. This tea quenches thirst and charges you with positive energy of the sun from southern valleys of China.		This fully fermented red tea has a very mild flavor with a hint of ripe berries and dried fruits. It is the pride of Yunnan province, the center of tea trade of China, famous throughout the world.	
Earl Grey	400 RUR		
Classic black tea with the addition of bergamot zest oil.			

Tea

	500 ml		500 ml
Hua Lun Zhu	400 RUR	18 year old Lu Gu Lao Cha Wan	600 RUR
Tea leaves collected in early spring are treated by white tea technology and then rolled into small pearls. By July, when jasmine begins to blossom, the tea is flavored with fresh jasmine flowers. It usually takes 3-4 cycles of flavoring.		A rarity and a real treasure of Taiwan. Lovers of well-aged cognacs, cigars and smell of the leather will enjoy the taste of this Oolong. There is nothing like aged oolongs – they are a firework of tastes and associations, chocolate, coffee, cognac, cigar notes are interspersed with cherry, caramel and spicy ones.	
Genmaycha	400 RUR	Purple Puerh 2011	600 RUR
Classic Japanese Sencha tea with fried popped brown rice.		Rare handmade «Tea from 100 diseases» produced from the rare purple-leaf tea in Yunnan Province. The Chinese consider that this kind of puerh is very good for health.	
Tizzan Abbey	400 RUR	Hot drinks	
Herbal tea. In its composition are flowers of lemon (South of France), verbena (France), lemongrass (Mexico), mint (Morocco). It has a refreshing, floral and citrus taste. Herbal teas have a long tradition. We can learn about these unique drinks from ancient herbalist treatises in which healers describe characteristics of medicinal plants and methods of their use in order to enhance vitality, give vigor and relieve fatigue.		Pear tea with ginger, honey and mint	580 RUR
Tse Fung Cha	500 RUR	Cloudberry tea with Chinese magnolia vine	650 RUR
		Raspberry-ginger tea	680 RUR