

TSÉ FUNG

廳風翠

ST. PETERSBURG

Cold Appetizers

Chinese salad with chicken	350 RUR
Shrimp and seaweed salad	460 RUR
Duck marinated by an ancient Chinese recipe	490 RUR
Eggplant and tomato salad	490 RUR

Dim Sum

STEAMED

Syumay with pork and prawns	330 RUR
Glass noodles and chicken	380 RUR
Beef	380 RUR
Spinach	480 RUR
Hagao with shrimps	520 RUR
Seafood	620 RUR
Shrimps and sea scallop	640 RUR

FRIED

Chicken	320 RUR
Beef	380 RUR
Spinach	480 RUR

Hot Appetizers

Spring rolls with pork	320 RUR
Toasts with shrimps and sesame	370 RUR
Vegetable spring rolls	380 RUR
Squid with five spices	460 RUR
Spring rolls with duck and Hoisin sauce	520 RUR
Marinated spareribs barbeque	640 RUR

Soups

Corn soup with chicken	340 RUR
Soup with sea weeds and seafood	380 RUR
Wonton soup	410 RUR
Sweet-and-spicy soup with chicken	420 RUR
Soup with chicken and mushrooms	430 RUR
Sweet-and-spicy soup with seafood	510 RUR
Corn soup with crab	560 RUR

Duck

Duck breast with pepper sauce	620 RUR
Duck breast with green onions and ginger	640 RUR
Duck breast with Szechuan sauce	680 RUR
Duck on bone with Hoisin sauce	2400 RUR
Peking duck with flatbread, vegetables and Hoisin sauce	5400 RUR
Peking duck served in two courses	5800 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
Thinly sliced Chicken in Szechuan style	470 RUR
Chicken in sweet-and-sour sauce	490 RUR

Beef

Caramelized beef	890 RUR
Thinly sliced beef with broccoli and oyster sauce	1300 RUR
Fillet of beef with pepper sauce	1400 RUR
Fillet of beef with onions	1400 RUR
Thinly sliced beef with basil	1600 RUR
Beef a la Hong Kong	1600 RUR
Fillet of beef with XO sauce	1700 RUR

Pork

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

Fish and Seafood

Pikeperch with Szechuan sauce	580 RUR
Pikeperch in sweet-and-sour sauce	620 RUR
Pikeperch with truffle oil	780 RUR
Shrimps with lemon sauce	890 RUR
Shrimps in Szechuan sauce	980 RUR
Shrimps with garlic	980 RUR
Chilean sea bass with spring onions and ginger	1560 RUR
Shrimp and scallops with XO sauce	1600 RUR
Sea bass steamed with soy sauce and boiling oil	4800 RUR

Vegetables

Broccoli and garlic	390 RUR
Mafu tofu with black bean sauce and chili	440 RUR
Assorted vegetables	520 RUR
Broccoli and mushrooms	520 RUR
Pak choy and garlic	540 RUR
Eggplant a la Szechuan	580 RUR
Pak choy and mushrooms	590 RUR
Chinese mushrooms with bamboo shoots and tofu	620 RUR

Rice and Noodles

Steam jasmine rice	120 RUR
Fried rice with egg	180 RUR
Fried noodles with bean sprouts	280 RUR
Fried rice with pork sausages	450 RUR
Fried noodles a la Singapore	470 RUR

Desserts

Ice cream and sorbets, home made

60 RUR

Rolls with chocolate

310 RUR

Coconut soup with coconut sorbet

320 RUR

Banana parfait

340 RUR

Caramelized fruits

380 RUR

Mango soup with coconut sorbet

380 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>	250 ml
Orange, grapefruit, lemon, apple, carrots, celery	400 RUR
Pineapple	600 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

380 RUR

(Grapefruit, mint, homemade vanilla mix, cinchonic lemonade)

Paradise Punch

400 RUR

(Almond milk, banana, coconut cream, mango puree)

Mango Ginger Fizz

420 RUR

(Mango, vanilla, basil, ginger ale)

Tea

	500 ml
Maofeng	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.	
Da Hong Pao	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.	
Tie Guan Yin	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.	
Earl Grey	400 RUR
Classic black tea with the addition of bergamot zest oil.	

	500 ml
South herbal tea	400 RUR
The herbs of this tea have long been highly valued 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.	
Ginseng Oolong	400 RUR
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.	
Dianhong	400 RUR
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.	

Tea

	500 ml		500 ml
Hua Lun Zhu	400 RUR	Tse Fung Cha	500 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.			
Genmaycha	400 RUR	18 year old Lu Gu Lao Cha Wan	600 RUR
Classic Japanese Sencha tea with fried popped brown rice.		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.	
Tizzan Abbey	400 RUR	Purple Puerh 2011	600 RUR
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.		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.	
Pear tea with ginger, honey and mint	450 RUR	Cloudberry tea with Chinese magnolia vine	650 RUR
		Raspberry-ginger tea	680 RUR