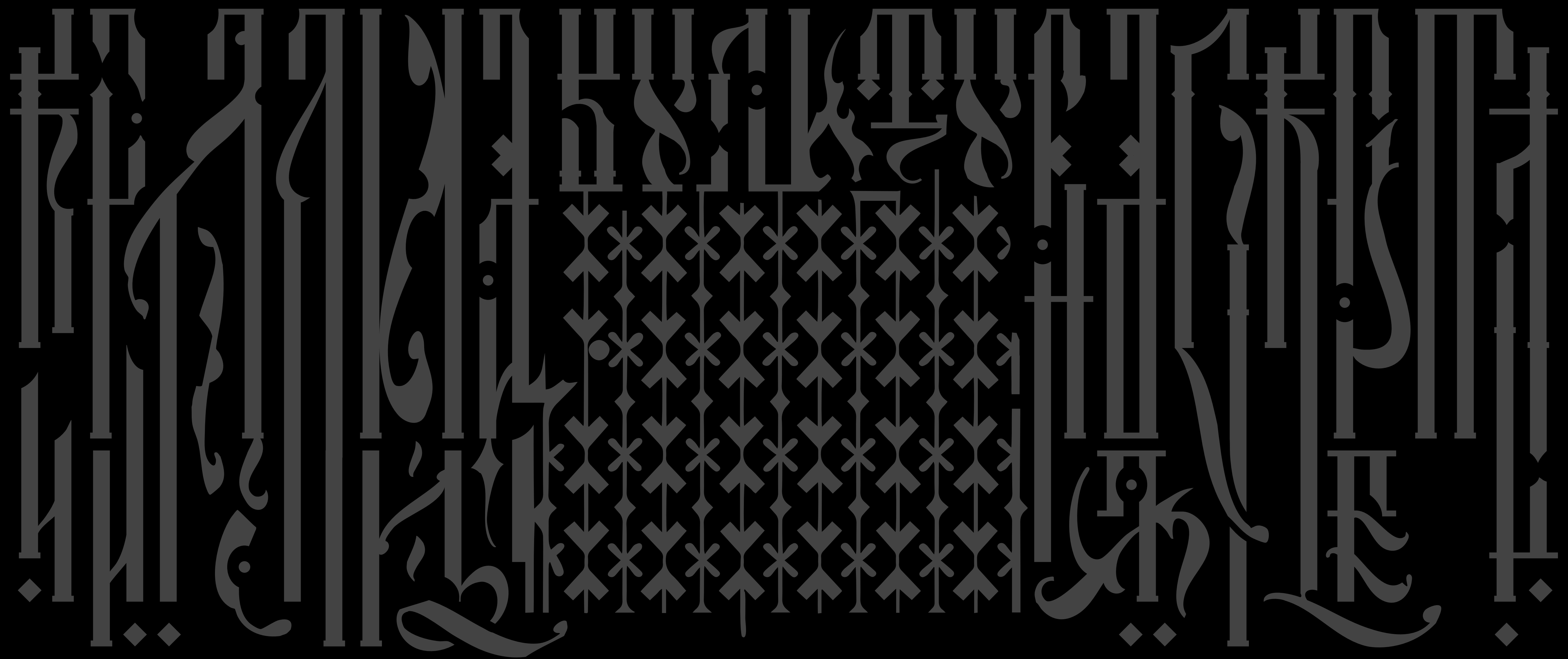


Millipennies



品牌理念

亚洲首家当代俄罗斯精致餐厅KIRILLITSA西里尔，名称源于「西里尔字母（Cyrillic alphabet）」这是贯穿俄罗斯历史、文学与文化的语言系统。正如语言承载思想与身份，KIRILLITSA西里尔将料理视为另一种表达方式：以味觉书写记忆，以餐桌讲述文化。

KIRILLITSA西里尔是美食文化的桥梁，致力于打破人们对俄罗斯料理的刻板印象，重新定义俄罗斯美食在亚洲高端餐饮语境中的位置，为上海带来全新的味觉地图。

将俄式美味成为文化纽带，以对话传承记忆，以演绎拓宽味蕾疆界。在KIRILLITSA西里尔，每次用餐都是一场跨文化的感官盛宴。

PHILOSOPHY

KIRILLITSA is the first fine dining restaurant in Asia dedicated to authentic and modern Russian gastronomy. Inspired by the Cyrillic alphabet as a foundational cultural code running through Russian history, literature, and identity, KIRILLITSA approaches cuisine as a language of expression—where flavor becomes a medium for memory, and the table a place for cultural dialogue.

Like script itself, this culinary language connects eras, identities, and ways of expression. KIRILLITSA seeks to challenge preconceived notions of Russian cuisine, redefining its place within Asia's fine dining landscape and introducing a new gastronomic perspective to Shanghai.

At KIRILLITSA, each dining experience unfolds as a cross-cultural sensory journey, where tradition and modern interpretation meet in thoughtful balance.



核心概念

KIRILLITSA西里尔以“语言 × 料理”为核心概念，通过两种菜单结构，构建一条贯穿传统与当代的俄罗斯美食脉络。单点菜单横跨公元3世纪至20世纪，将盐渍、发酵与保存技艺贯穿始终，致敬俄罗斯经典料理，保留仪式感、丰盛度与社交属性，让历史在当下重新发生，将每一次用餐化作一场跨时代的味觉对话。

CONCEPT

KIRILLITSA is built upon the core concept of “Language × Cuisine” expressed through two distinct menu formats that trace the evolution of Russian gastronomy from tradition to the present. The À La Carte Menu spans from the 3rd to the 20th century, drawing upon salting, fermentation, and preservation techniques to pay homage to classic Russian dishes. Emphasizing ritual, generosity, and conviviality, it allows history to re-emerge at the table, transforming each meal into a dialogue across time.



主厨简介

叶夫根尼·维肯季耶夫 (Evgeny Vikentev) 是当代俄罗斯新生代厨师中最具代表性的人物之一，被视为塑造现代俄罗斯美食文化的先锋力量。他曾在西班牙和意大利接受系统训练，25 岁起担任行政主厨，曾在圣彼得堡主理 Wine Cabinet 和 Hamlet + Jacks 等餐饮项目，并在柏林执掌高端餐厅 Cell。2020 年起，他担任莫斯科餐厅“鲟鱼 Beluga”行政主厨，并凭借出色的现代俄罗斯料理，在 2021 年成为俄罗斯最年轻的米其林星级主厨。

在 KIRILLITSA，Evgeny Vikentev 将俄罗斯烹饪经典转译为当代美食语言：理性、精准，深度植根于文化语境之中。他的料理大胆而克制，每一道菜都具有清晰的叙事逻辑与深度。



CHEF'S PROFILE

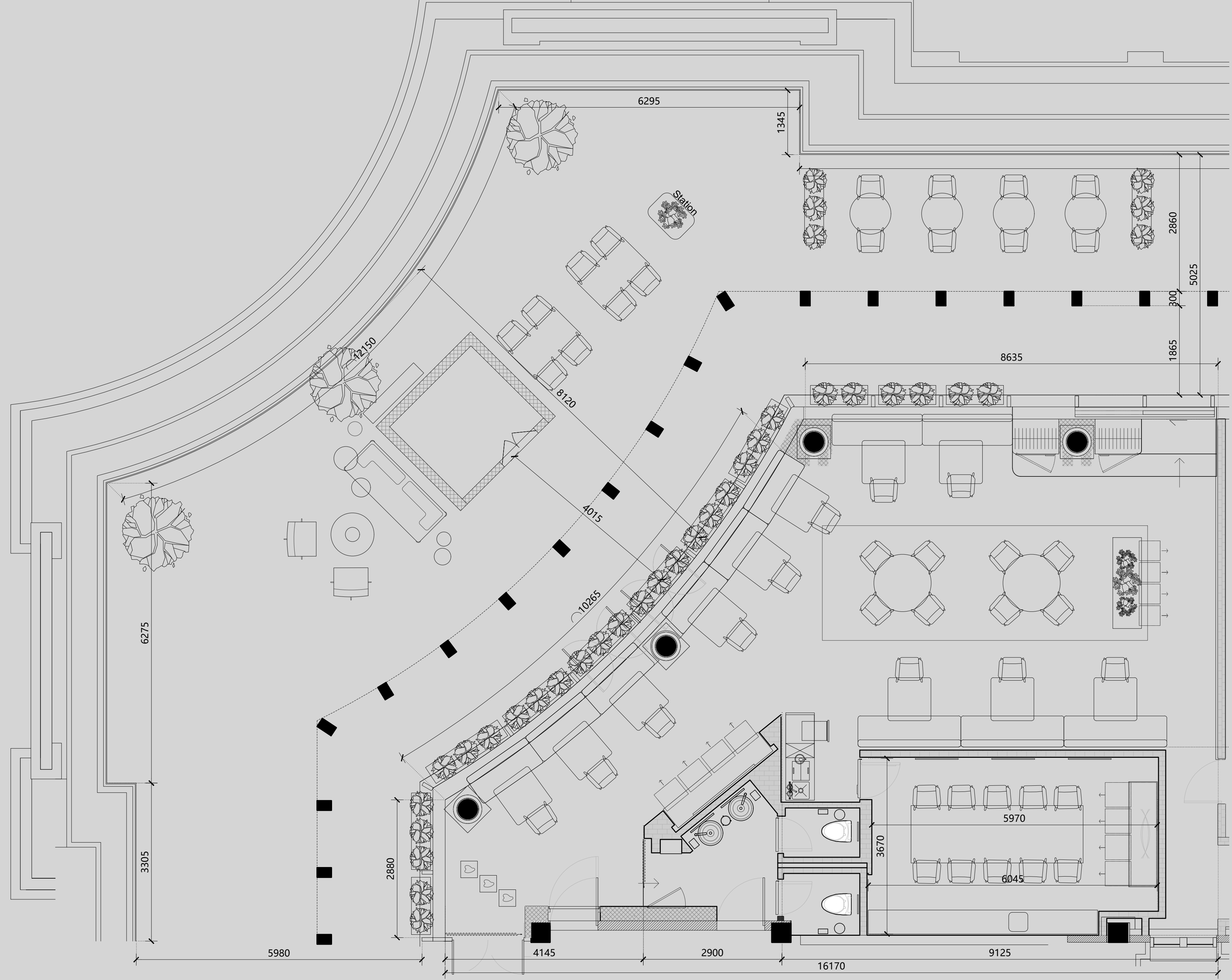
Evgeny Vikentev is one of the most distinctive voices among Russia's new generation of chefs, widely regarded as a pioneering force in shaping modern Russian gastronomy. He received formal training in some of Europe's leading kitchens. Appointed executive chef at the age of 25, Vikentev went on to lead projects such as Wine Cabinet and Hamlet + Jacks in Saint Petersburg, before heading the fine dining restaurant Cell in Berlin. Since 2020, he has served as executive chef of Beluga in Moscow, where his work earned international recognition. In 2021, he became one of the youngest Michelin-starred chefs in Russia. At KIRILLITSA, Vikentev translates Russian culinary heritage into a modern gastronomic language— precise, composed, and deeply rooted in cultural context. His cuisine is bold yet restrained, with each dish guided by clarity of intention and narrative depth.

LAYOUT

Capacity: 40 pax

30 pax 10-12 pax lounge
main hall private room terrace

150 sqm 130 sqm
inside terrace



私人活动与聚会

PRIVATE EVENTS & GATHERINGS

KIRILLITSA 欢迎举办私人及企业活动。在这里，现代俄罗斯美食、精致服务与文化叙事相互融合，营造出独特而优雅的用餐氛围。

KIRILLITSA welcomes private and corporate events in a setting where modern Russian gastronomy, refined service, and cultural storytelling come together.

无论是商务会议、精致午宴、私人庆祝，或整场包场活动，每一次体验都可根据宾客需求量身定制，包括特别菜单、专属服务及定制装饰细节。

Whether for a **business meeting**, an **intimate lunch**, a **celebration**, or a **fully privatized event**, each occasion can be tailored with a special menu, dedicated service, and bespoke decorative details.

可选活动形式：

全天包场 — 适用于定制装饰活动，享有餐厅专属使用权，并搭配特别定制菜单。

午餐时段包场 | 12:00–16:00 — 适合朋友聚会、商务会议及私人午宴。

晚餐时段包场 | 17:30–00:00 — 适合庆祝活动、企业晚宴、社群聚会及各类夜间活动。

Available formats:

Full-Day Privatization — customized decorative events with exclusive venue use and a special menu.

Lunch Privatization | 12:00–16:00 — friends' gatherings, business meetings, private lunches.

Dinner Privatization | 17:30–00:00 — celebrations, corporate dinners, community meetings, and evening events.

菜单、酒水搭配、装饰布置及宾客体验均可根据需求进行定制。

Menus, pairings, decoration, and guest experience can be customized upon request.









字里味间 · 俄域风华

KIRILLITSA—a cultural bridge

KIRILLITSA 西里尔俄罗斯餐厅

地址：上海市黄浦区江西中路 215 号 5 层 A03

营业时间：周二-周日 17:30-23:30 (最后点单 22:00)

*目前仅晚餐，后期将增加午餐服务

电话：+86 19301222664

小红书：KIRILLITSA 西里尔俄罗斯餐厅

Instagram：@kirillitsa.shanghai

KIRILLITSA

Address: 5/F, Unit A03, 215 Jiangxi Middle Road,
Huangpu District, Shanghai, China

Opening hours: Tuesday-Sunday 17:30-23:30 (last order
at 22:00) *currently dinner only, lunch service coming soon

Tel: +86 19301222664

RedNote: KIRILLITSA 西里尔俄罗斯餐厅

Instagram: @kirillitsa.shanghai