

Кириллица

步入西里尔，沉浸于亚洲首创的俄罗斯精致料理之旅

西里尔是亚洲首家致力于呈现俄罗斯美食文化的精致料理餐厅。餐厅灵感源自西里尔字母—这一俄罗斯文化的基石密码，将烹饪视为一种表达的语言，每一道菜肴都是一段由记忆、意义与用心凝聚而成的独特宣言。正如贯穿历史的文字脉络，这种语言连接着不同的时代、身份与表达方式。

Kirillitsa is the first fine dining restaurant in Asia dedicated to Russian gastronomy. Inspired by the Cyrillic alphabet as a fundamental cultural code, Kirillitsa approaches cuisine as a language of expression - where each dish becomes a statement shaped by memory, meaning, and intention. Like the script itself, running through history as a red thread, this language connects eras, identities, and ways of expression. The à la carte selection draws from the richness and ceremonial depth of imperial-era cuisine, preserving its sense of occasion and generosity. The tasting menu unfolds as a coherent contemporary narrative, where modern technique reinterprets Russian culinary heritage with precision and restraint. Through a dialogue between tradition and a new culinary vision, Kirillitsa opens new gastronomic horizons for the Asian fine dining scene, presenting Russian cuisine beyond stereotypes - as a refined cultural narrative rooted in craftsmanship, storytelling, and shared culinary memory.

叶夫根尼·维肯季耶夫-俄罗斯美食新生代的灵魂人物

叶夫根尼·维肯季耶夫是当今定义俄罗斯美食新生代的领军人物之一。2022年，他成为当时俄罗斯最年轻的执掌米其林星级餐厅的主厨—这一里程碑标志着他已在国际舞台上肩负起重新定义俄罗斯美食认知的重要角色。在西里尔，叶夫根尼·维肯季耶夫以一套精湛的美食语言—充满巧思、层次分明且与文化纽带紧密相连—来呈现俄罗斯的烹饪传承。

Evgeniy Vikentiev is one of the defining figures of the new generation shaping Russian gastronomy today. Shaped by leading kitchens in Spain and Italy, and by his early professional path across Saint Petersburg and Berlin, Vikentiev has developed an intellectual and expressive culinary language. His cuisine is precise in structure and bold in flavour, where each dish unfolds as a narrative grounded in cultural memory, clarity of idea, and disciplined execution. In 2022, he became the youngest chef at the time to lead a Michelin-starred restaurant in Russia - a milestone that marked his role in redefining the perception of Russian cuisine on the international stage. At Kirillitsa, Evgeniy Vikentiev presents Russian culinary heritage through a refined gastronomic language - thoughtful, composed, and deeply connected to cultural context.

传统的编年史

CHRONICLE OF TRADITIONS

这套菜单汇集了俄罗斯美食在不同时代的风味精粹。我们以匠心守护传统，只为将这份跨越时光的饮食文化，优雅地呈现于您的餐桌之上。

This set menu is a collection of dishes from different periods of Russian gastronomy. We carefully keep our culinary traditions for presenting them to you.

乳酸发酵甘蓝佐沁越橘 和 乳酸发酵菠萝配山萝卜叶 (11世纪)

Lacto-fermented cabbage with soaked cowberry and lacto-fermented pineapple with chervil (11th century)

奥利维耶配烤蔬菜、帝王蟹与慢炖牛舌 (1860年)

Olivier with baked vegetables, king crab and slow-cooked beef tongue (1860 year)

鸡肝酱配博罗丁斯基黑麦面包、草莓与开心果 (18世纪)

Chicken liver pate on Borodinsky bread, strawberries and pistachios (18th century)

西伯利亚牛肉松子馅饺子配树莓、牛肉清汤与黑松露酸奶油 (1855年)

Siberian dumplings with beef, pine nuts, raspberry, beef broth and sour cream with black truffle (1855 year)

鲟鱼肉卷配蘑菇酱与烟熏鲟鱼子酱 (13世纪)

Sturgeon golubets roll with mushroom sauce and smoked sturgeon caviar (13th century)

波扎尔斯基鸡肉派配土豆泥、鸡肉慕斯、榛子馅羊肚菌及鸡汁 (1830年)

Pozharsky cutlet with mashed potatoes, chicken mousse, stuffed morels with hazelnuts chicken jus (1830 year)

蜜境

More than honey

1188 RMB

COMING IN SUMMER 2026

盐渍与发酵

10 000 KM OF FLAVOURS

This set menu is dedicated to flavour heritage of different parts of Russia. Evgeny Vikentev maximizes the quantity of unique ingredients from the world's biggest country and create special dishes to show how different regions of Russia taste like.

乳酸发酵甘蓝

Intro

轻盐小黄瓜

North-west

奥利维耶沙

Crimea

烟熏鲟鱼肉配

Far North

鸡肝酱配博罗丁

Central part

西伯利亚牛

Far East

鲟鱼肉卷配

Siberia

波扎尔斯基鸡肉

South

西伯利亚野味肉拼盘

Altay

蜂蜜蛋糕

10000 km of flavours

蜂蜜蛋糕

Coda

俄罗斯鱼子酱

RUSSIAN CAVIAR

	25g	50g	100g
俄罗斯皇家鲟鱼子酱 (20年鲟鱼) Russian Imperial Sturgeon Caviar (20 years)	560 RMB	1100 RMB	2150 RMB
俄罗斯鲟鱼子酱 (10年鲟鱼) Russian Sturgeon Caviar (10 years)	190 RMB	360 RMB	710 RMB
俄罗斯黑鱼子酱卷 (10年鲟鱼) Russian Pressed Caviar (10 years)	490 RMB	960 RMB	1900 RMB
俄罗斯白化鲟黄金鱼子酱 (7年鱼龄) Russian Albino Caviar (7 years)	650 RMB	1250 RMB	2450 RMB
粉红鲑鱼籽 Pink Salmon Roe	130 RMB	250 RMB	490 RMB

SERVING

俄式布林尼薄饼 (1世纪)
Russian blinis (1st century)

俄式小煎饼 (16世纪)
Oladi (16th century)

盐渍与发酵

SALTED AND FERMENTED

RMB

乳酸发酵甘蓝佐沁越橘 (11世纪) Lacto-fermented cabbage with soaked cowberry (11th century)	48
轻盐小黄瓜配辣根 (10世纪) Demi-salted cucumbers with horseradish (10th century)	49
二种轻盐番茄佐细香葱 (18世纪) Two types of demi-salted tomatoes with chives (18th century)	52
乳酸发酵菠萝配山萝卜叶 (1721年) Lacto-fermented pineapple with chervil (1721 year)	51

1

RMB

烟熏雪花牛舌佐芥末酱 (18世纪) Smoked marbled beef tongue with mustard sauce (18th century)	185
烟熏鲟鱼肉配烤甜菜酱与野生酸模 (13 世纪) Smoked Beluga with baked beetroot sauce and wild sorrel (13th century)	192
两种烹饪腌制法猪脂配烤土豆,阿吉卡酱和蒜味酱 (16世纪) Two types of cured lard with grilled potatoes, ajica and garlic sauce (16th century)	88
奥利维耶配烤蔬菜、帝王蟹与慢炖牛舌 (1860年) Olivier with baked vegetables, king crab and slow-cooked beef tongue (1860 year)	215
油醋汁配烟熏甜菜、油封土豆、乳酸发酵卷心菜与煎羊肚菌 (1792 年) Vinaigrette with smoked beetroot, potato confit, lacto-fermented cabbage and fried morels (1792 year)	120
盐渍鲱鱼配烤土豆、浸泡越橘与细香葱蛋黄酱 (18世纪) Salted herring with grilled potatoes, soaked cowberry and chive mayonnaise (18th century)	125
盐渍三文鱼配酸乳酪酱和三文鱼籽 (16世纪) Salted salmon with ryazhenka, horseradish gel, raspberry and salmon roe (16th century)	188
鸡肝酱配博罗丁斯基黑麦面包、草莓与开心果 (18世纪) Chicken liver pate on Borodinsky bread, strawberries and pistachios (18th century)	102
帝王蟹冻配欧防风泥、浸泡苹果与三文鱼籽 (16世纪) King crab kholodets with parsnip puree, soaked apples and salmon roe (16th century)	245
牛尾肉冻配三味酱:香草酱,辣根酱,蒜味芥末酱 (16世纪) Oxtail kholodets with three sauces: herb, horseradish and garlic-mustard (16th century)	128

2		RMB
俄罗斯红菜汤配烟熏鸭腿与烘焙黄油酸奶油 (16世纪)		145
Borscht with smoked duck leg, sour cream with baked butter (16th century)		
俄式Solyanka鱼烩汤配鲟鱼、三文鱼与比目鱼佐酸奶油 (16世纪)		205
Fish Solyanka with sturgeon, salmon and halibut with sour cream (16th century)		
菌菇大麦汤佐根茎蔬菜 (16世纪)		135
Mushrooms soup with morels, pearl barley and baked root vegetables (16th century)		

3		RMB
土豆牛肝菌派 (18世纪)		55
Potato and porcini mushroom pie (18th century)		
卷心菜鸡蛋派 (3世纪)		45
Cabbage and egg pie (3rd century)		
馅饼佐三文鱼、扇贝、菠菜与鱼高汤 (1807年)		325
Rasstegai with salmon, scallop, spinach and fish stock (1807 year)		
西伯利亚牛肉饺子配树莓,牛肉清汤与黑松露松子酸奶油 (1855年)		185
Siberian dumplings with beef, pine nuts, raspberry, beef broth and sour cream with black truffle (1855 year)		

4		RMB
炖羊肉佐时蔬、南瓜及红酒酱汁、黑松露(16世纪)		295
Lamb stew with roasted vegetables, pumpkin and red wine sauce with black truffle (16th century)		
鲟鱼肉卷配蘑菇酱与烟熏鲟鱼子酱 (13世纪)		335
Sturgeon golubets roll with mushroom sauce and smoked sturgeon caviar (13th century)		
波扎尔斯基鸡肉派配土豆泥、鸡肉慕斯、榛子羊肚菌及鸡汁 (1830年)		305
Pozharsky cutlet with mashed potatoes, chicken mousse, stuffed morels with huzelnuts chicken jus (1830 year)		
干式熟成鸭胸配欧防风泥、黑加仑酱与黑蒜 (18世纪)		195
Dry-aged duck breast with parsnip puree, blackcurrant sauce and black garlic (18th century)		
芹根盅烤大麦配羊肚菌,鸡油菌与洋甘菊慕斯 (1820年)		215
Pearl barley porridge baked in celery root, with morels, trumpets and chamomile mousse (1820 year)		
比目鱼配杏仁酱,甜菜叶与烤苹果 (1721年)		265
Halibut with almond sauce, beetroot leaves and baked apples (1721 year)		
带骨干式熟成肋眼牛排配辣根半釉汁 (每100克)		250
Dry-aged ribeye on the bone with horseradish demi-glace (price per 100g)		

甜品

DESSERTS

RMB

松露拿破仑蛋糕 (1912年)
Napoleon cake with truffle (1912 year)

140

俄式朗姆巴巴配香草冰淇淋,焦糖与树莓 (1827年)
Rum Baba with vanilla ice cream, caramel and raspberry (1827 year)

100

巧克力蛋糕配博罗季诺面包烤苹果雪芭与杏仁 (1861年)
Chocolate cake with Borodinsky bread, baked apples sorbet and almonds (1861 year)

90