

FATHOM

海鲜 | 鱼子酱 | 香槟

SEA FOOD | CAVIAR | CHAMPAGNE



品牌理念

FATHOM 深海海鲜餐厅坐落于上海外滩标志性历史建筑外滩·老市府之中，将深海世界的奥秘与城市文化的厚度相连接，以“探索海洋风味深度”为核心理念，从味觉、视觉到空间体验，全方位呈现海洋的多维表达。餐厅以现代餐饮语言重新诠释海鲜与鱼子酱文化，并结合中国大陆地区极具代表性的香槟收藏，构建出兼具精致感与探索精神的用餐体验，使每一次用餐都成为一次通往深海的感官旅程。

BRAND PHILOSOPHY

FATHOM Seafood Restaurant is located in Bund City Hall, one of Shanghai's most iconic historic landmarks, connecting the mystery of the deep sea with the richness of urban culture. Centered on the philosophy of "exploring the depth of ocean flavors", FATHOM delivers a multi-dimensional experience through cuisine, visual aesthetics, and spatial design. By reinterpreting seafood and caviar culture through a modern culinary lens, alongside one of the most remarkable Champagne collections in Mainland China, the restaurant creates a refined yet exploratory dining journey where each visit becomes an immersive voyage into the depths of the ocean.

核心概念

“FATHOM”原为测量海洋深度的单位 (1 FATHOM = 1.83 米)，象征人类对未知世界的探索与理解。餐厅以此为隐喻，打破传统菜单结构，将“海洋”作为贯穿始终的核心叙事，无论是海鲜、肉类、蔬菜或甜点，每一道菜品皆融入海洋元素或鱼类风味，形成独特的“New Wave Cuisine”体系。这种跨越食材边界的表达，不仅拓展了海洋风味的可能性，也在陆地与海洋之间建立起新的味觉连接，使整体用餐体验呈现出层层递进的深度与张力。

CORE CONCEPT

“FATHOM” is a unit used to measure ocean depth (1 FATHOM = 1.83 meters), symbolizing humanity’s curiosity and pursuit of the unknown. This concept forms the foundation of the restaurant’s narrative, breaking away from conventional menu structures and placing “the ocean” at the center of every creation. From seafood and meats to vegetables and desserts, each dish incorporates oceanic elements or marine flavors, shaping a distinctive “New Wave Cuisine”. This approach transcends ingredient boundaries, expanding the possibilities of ocean flavors while creating new sensory connections between land and sea, resulting in a dining experience defined by depth, progression, and tension.



主厨简介

餐厅由俄罗斯新生代代表性主厨叶夫根尼·维肯季耶夫 (Evgeny Vikentev) 主理，同时与亚洲首家当代俄罗斯精致料理餐厅 KIRILLITSA 共享厨房体系，在延续高水准出品的基础上，进一步拓展多元料理语言的表达。叶夫根尼曾于西班牙与意大利等欧洲知名餐厅接受系统训练，对风味结构与当代表达具有高度敏感性，并在 25 岁时即担任行政主厨，先后主理圣彼得堡 Wine Cabinet 与 Hamlet + Jacks 等项目。自 2020 年起，他出任莫斯科 Beluga 餐厅行政主厨，并于 2021 年成为俄罗斯最年轻的米其林星级主厨之一，其料理风格以精准、现代与富有创造力著称。

CHEF PROFILE

The kitchen is led by Evgeny Vikentev, one of the most distinctive figures among Russia's new generation of chefs. FATHOM shares its kitchen with KIRILLITSA, Asia's first modern Russian fine dining restaurant, extending a strong culinary foundation while exploring diverse gastronomic expressions. Vikentev trained in renowned kitchens across Spain and Italy, developing a refined sensitivity to flavor composition and modern presentation. At the age of 25, he became an executive chef, leading projects such as Wine Cabinet and Hamlet + Jacks in Saint Petersburg. Since 2020, he has served as executive chef of Beluga in Moscow and became one of the youngest Michelin-starred chefs in Russia in 2021, known for his precise, contemporary, and highly creative culinary style.



餐厅空间

餐厅空间以海洋律动为灵感，通过材质、结构与艺术装置的融合，营造出从宏大到私密层层递进的沉浸式体验。空间中立柱与家具表面的波浪纹理，如海水流动般赋予节奏与生命力，大理石前台与吧台呈现时间沉淀的自然质感，而火山岩餐桌则传递出原始而厚重的力量。入口处标志性艺术装置“Frozen Door（冰封之门）”象征通往深海的界面，如同破冰而入的瞬间，引导宾客进入未知领域；私密包间“Shkatulka（珍宝之匣）”则以深红色帷幕营造出静谧而包裹的氛围，如深海之下的隐秘空间，使整体用餐体验更具仪式感与沉浸感。



RESTAURANT DESIGN

The interior design draws inspiration from the rhythm of the ocean, combining materials, structures, and artistic installations to create an immersive experience that transitions from grand openness to intimate enclosure. Wave-like textures carved into columns and furniture evoke the movement of water, while marble surfaces reflect the passage of time, and volcanic stone tables convey a sense of raw, elemental strength. At the entrance, the signature installation “Frozen Door” symbolizes a gateway to the deep sea, opening like a break through ice into the unknown. The private dining room, “Shkatulka (The Casket)” is enveloped in deep crimson drapery, creating a serene and secluded atmosphere reminiscent of the ocean’s depths, enhancing the sense of ceremony and immersion throughout the dining journey.



品牌愿景

FATHOM 深海海鲜餐厅以“不断探索海洋风味的边界”为长期愿景，致力于成为连接海洋文化与当代餐饮表达的重要载体。通过对深海食材、风味结构与用餐体验的持续研究与创新，FATHOM 不仅呈现海洋的丰富与未知，更希望建立一种全新的海洋料理语境，使其在全球精致餐饮版图中占据独特位置。在未来，FATHOM 将不断拓展从产地到餐桌的深度链接，融合文化、艺术与风味表达，让海洋不止于食材来源，而成为一种持续被感知、被探索的生活方式与精神象征。

BRAND VISION

FATHOM envisions itself as a pioneering force in redefining the boundaries of oceanic cuisine, serving as a bridge between marine culture and contemporary fine dining. Through continuous exploration of deep-sea ingredients, flavor structures, and immersive dining experiences, FATHOM seeks not only to showcase the richness and mystery of the ocean, but also to establish a new culinary language rooted in oceanic expression. Looking ahead, the restaurant aims to deepen connections from source to table, integrating culture, art, and gastronomy, transforming the ocean from a mere origin of ingredients into an evolving lifestyle and a lasting symbol of exploration and discovery.









私人活动与聚会

FATHOM 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。

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。

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。

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。

PRIVATE EVENTS & GATHERINGS

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

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.

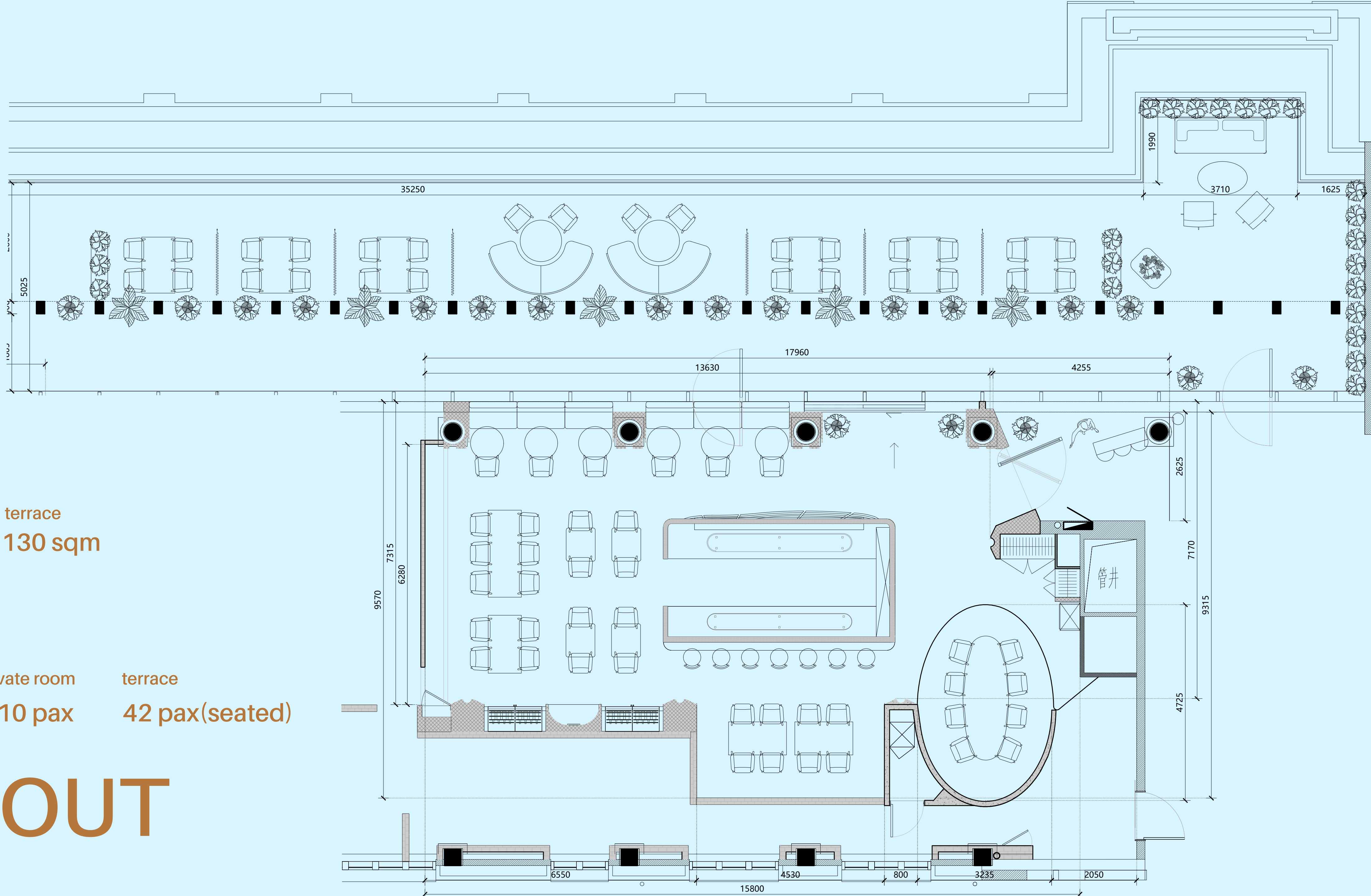
Available formats:

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.

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



inside
150 sqm

terrace
130 sqm

capacity
95 pax

capacity private room terrace
53 pax 8-10 pax 42 pax(seated)

LAYOUT

私人活动与聚会

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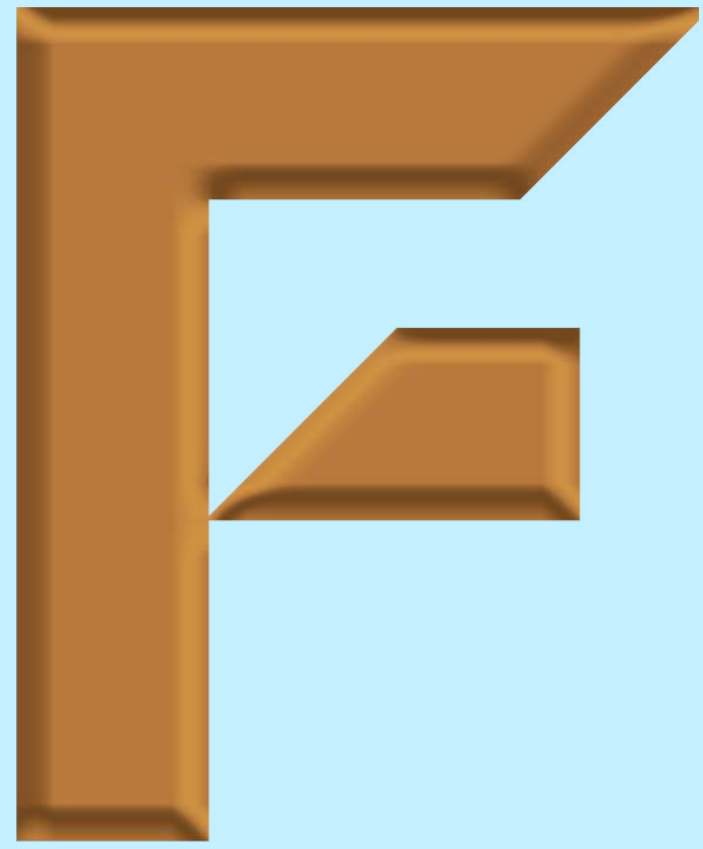
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预定

FATHOM 深海海鲜餐厅

地址：上海市黄浦区江西中路 215 号 5 层

营业时间：周二-周日 17:30-23:30 (最后点单 22:00)

*目前仅晚餐

电话：+86 17317406698

小红书：FATHOM 深海海鲜餐厅

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CONTACT US

FATHOM

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

Tel: +86 17317406698

Red Note: FATHOM 深海海鲜餐厅

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