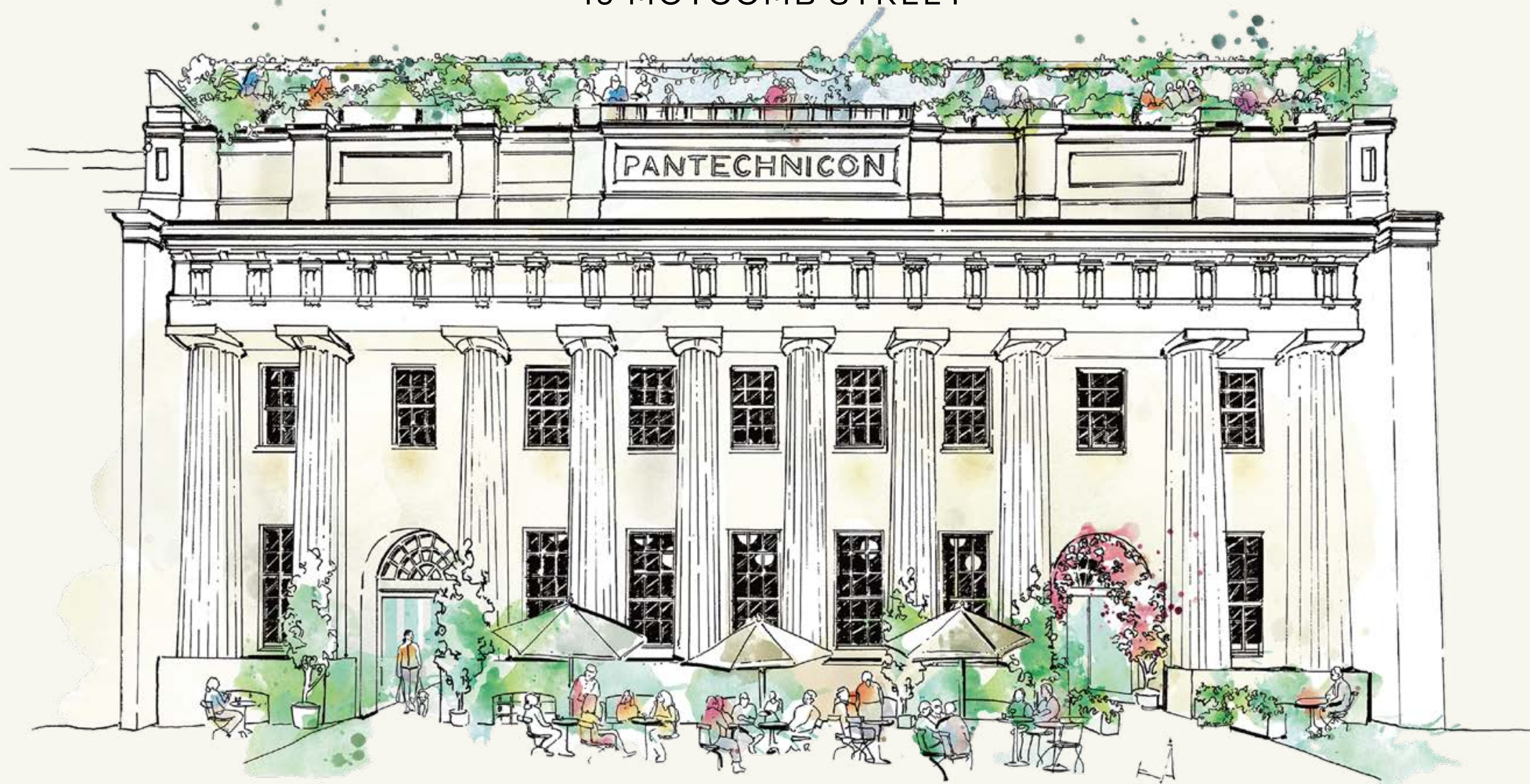


PANTECHNICON

— 19 MOTCOMB STREET —



SACHI AMÉLIE LUUM *Café Kitsuné*

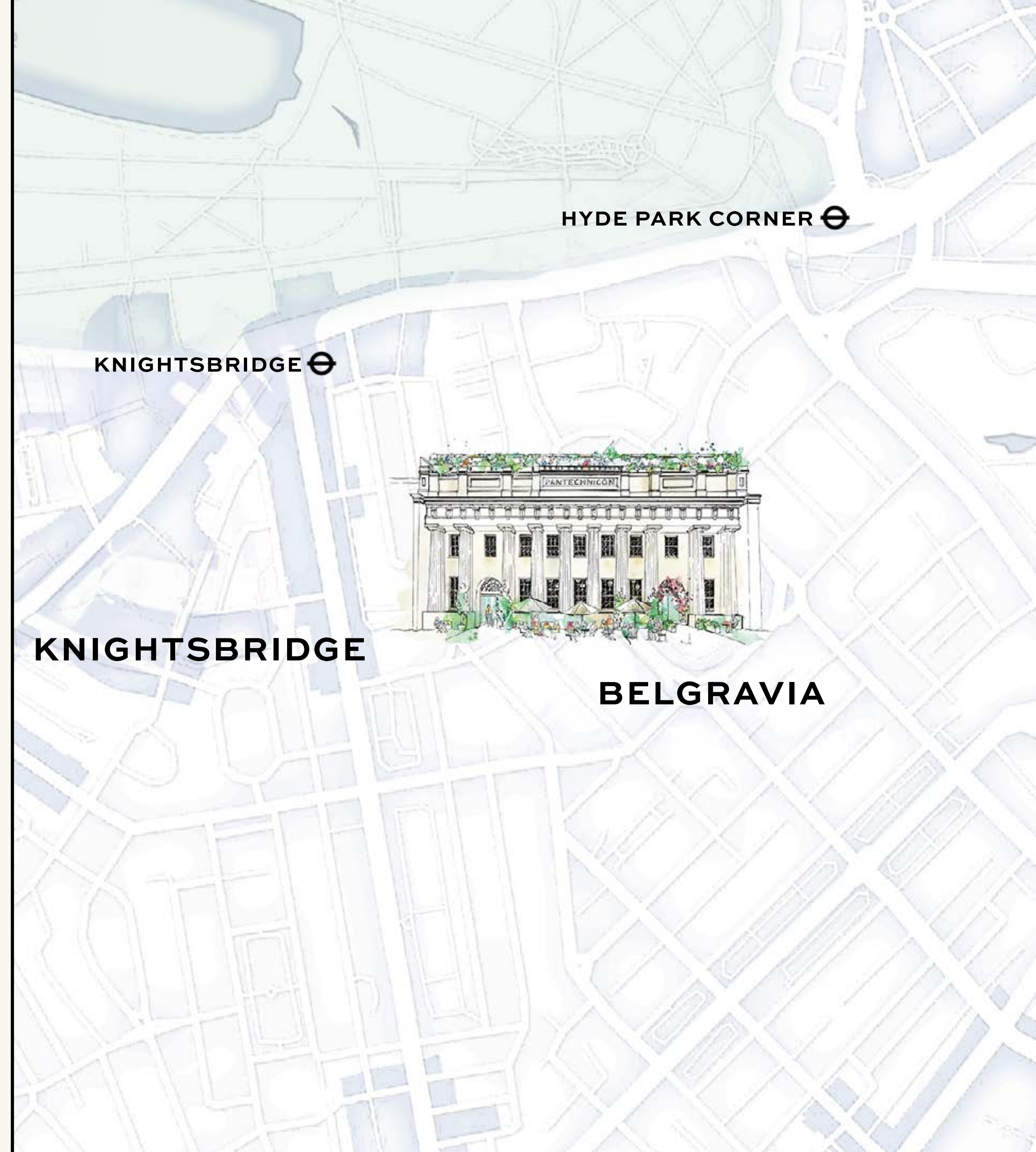
— PARIS —

PANTECHNICON

— 19 MOTCOMB STREET —

The iconic Pantechnicon building has been reimagined and it is now home to renowned, Provençal restaurant Amélie, Japanese restaurant SACHI, Mexican inspired late-night lounge LUUM and French & Japanese fusion coffee shop Café Kitsuné.

Located on Motcomb Street, in the prestigious Belgravia village, it is easily accessible by public transport - within short walking distance from Knightsbridge and Sloane Square tube stations. The closest car park is QPark Knightsbridge.



SACHI

PANTECHNICON

— 19 MOTCOMB STREET —

Host Your Event at SACHI

SACHI is a Japanese restaurant where centuries of tradition blend with modern flavours to bring people together with every bite.

At SACHI, we offer a versatile and elegant setting for private events, whether you're planning an intimate gathering or a large-scale celebration. Our beautifully designed spaces, featuring an open kitchen and a stunning terrace, can be tailored to suit a variety of occasions.

MAIN RESTAURANT

- Semi-Private Dining Room - 10 guests
- Seated - 40 guests
- Canapés - 60 guests

ROOFTOP

- Seated - 70 guests
- Standing Reception / Canapés - 120 guests

FULL VENUE HIRE

- Up to 150 guests

From elegant seated dinners to vibrant standing receptions, our team is here to create a seamless experience tailored to your needs. Contact us to discuss your event and let us bring your vision to life at SACHI.



19 MOTCOMB STREET, LONDON SW1X 8LB

LUNCH SET MENU

[illegible][illegible]

SUBJECT TO CHANGE BASED ON MENU UPDATES & SEASONALITY

19 MOTCOMB STREET, LONDON SW1X 8LB

DINNER SET MENU

[illegible][illegible][illegible]

COCKTAIL WITH SAKE & WINE SAMPLE MENU

SUBJECT TO CHANGE BASED ON MENU UPDATES & SEASONALITY

19 MOTCOMB STREET, LONDON SW1X 8LB

DRINKS MENU SAMPLE

COCKTAIL

KAIZEN CLASSICS

We follow the Japanese ethos, 'kaizen' – *the practice of making small changes to improve* – whilst keeping the classic concept of each cocktail at the core.

UME Sour
Lost Explorer Espadin Mezcal
Umeshu, Plum & Walnut
18

SETO INLAND Paloma
Enemigo Blanco Tequila, Japanese Plum Shrub
Franklin & Sons Grapefruit Soda
18

SHIKUWASA Mai Tai
Santigo De Cube 11 Rum, Green Chartreuse
Velvet Falernum, Kalamansi
18

NIPPON Margarita
Codigo Blanco Tequila, Cointreau, Kalamansi
19

SILENCE IS GOLDEN Old Fashioned
SACHI Bespoke Whisky, Benedictine
Pineapple & Okinawa Sugar
22

ROB KOI Rob Roy
Dalmore 12 Sherry Cask, Mancino Rosso
Manzanilla, Mirin, Shiso
24

TOKUSHIMA NAVY Gimlet
Roku Gin, Sudachi Cordial
18

All prices include VAT at the current rate.
A discretionary 15% service charge will be added to your bill.

PROVERBIAL SPIRITS

Inspired by the wisdom of Japanese proverbs, These cocktails are designed to invite introspection and celebrate the beauty of Japanese philosophy through taste and experience.

BIRD LEAVES THE WATER
UNDISTURBED Paper Plane
Toki, Aperol, Chinotto Umeshu, Sudachi
19

A THOUSAND MILES STARTS
WITH A SINGLE STEP Highball
Shochu, Elderflower, Soda
18

THREE YEARS ON A STONE Negroni
Roku, Cocchi Americano
Aperol, Sweet Vermouth
18

WHAT GOES AROUND
COMES AROUND Boulevardier
SACHI Bespoke Whisky, Umeshu
Campari, Shoyu
25

THE WATER FLOWS *Vesper*
Haku Vodka, Roku Gin,
Cocchi Americano, Lemongrass
18

All prices include VAT at the current rate.
A discretionary 15% service charge will be added to your bill.

SAKE

A carefully curated wine and sake selection to be savoured alongside our menu. Our ever-changing selection both educates guests on Japanese culture and engages connoisseurs. We focus on internationally recognised, highly sought-after breweries, alongside boutique producers that are hard to find.

SAKE BY THE GLASS/CARAFE

	100ml	350ml
Ichishima Niigata	Tokubetsu Honjozo	10 32
'Heart of Oak' Tamagawa Kyoto	Tokubetsu Junmai	12 35
'Red Maple' Kamoizumi Hiroshima	Ginjo Namazume Aged Genshu	16 56
Iwate Homare Iwate	Junmai Ginjo	18 57
Tc To Tc Gunma	Kimoto Junmai	23 74
SACHI Hyakushun 10 Gifu	Junmai Ginjo Muroka Genshu	26 85
'The Gate' Daishichi Fukushima	Kimoto Junmai Daiginjo	27 90
Sadaijin 24 years old Gunma	Junmai Koshu	36 126
Dewatsuru Umegokochi Akita	Umeshu	12 38
Tatenokawa Yuzushu Yamagata	Yuzushu	12 38

All prices include VAT at the current rate.
A discretionary 15% service charge will be added to your bill.

WINE BY THE GLASS

CHAMPAGNE

		125ml	750ml
Charles Heidsieck, Réserve	NV	19	11
Rare	2013	49	29
Charles Heidsieck, Réserve Rosé	NV	27	16

WHITE

Côtes du Rhône Blanc, Famille Perrin, Rhône valley, France	2023	10	5
Riesling, D, Te Whare Ra, Marlborough, New Zealand	2020	13	7
Sancerre, Dominique et Janine Crochet, Loire valley, France	2023	16	8
Chablis, Les Chanoines, Laroche, Burgundy, France	2023	18	10
Gavi di Gavi, Bruno Broglia, Piedmont, Italy	2019	20	12

ROSÉ

Miraval, Côtes de Provence, France	2023	12	6
Château La Coste, Coteaux d'Aix-en-Provence	2023	14	8
Rock Angel, Château d'Esclans, Côtes de Provence, France	2023	18	10

RED

La Guerre des Bouchons, Domaine Merlet, France	2023	12	7
Bourgueil, TRINCHÉ, Domaine Catherine & Pierre Breton, Loire valley, France	2022	14	8
Pinot Noir, Peter Max, Crystallum, Hemel-en-Aarde, South Africa	2023	19	11
Pomerol, Jean-Pierre Moueix, Bordeaux, France	2020	21	12
Il Bruciato, Guado Al Tasso, Tuscany, Italy	2021	23	13

SWEET

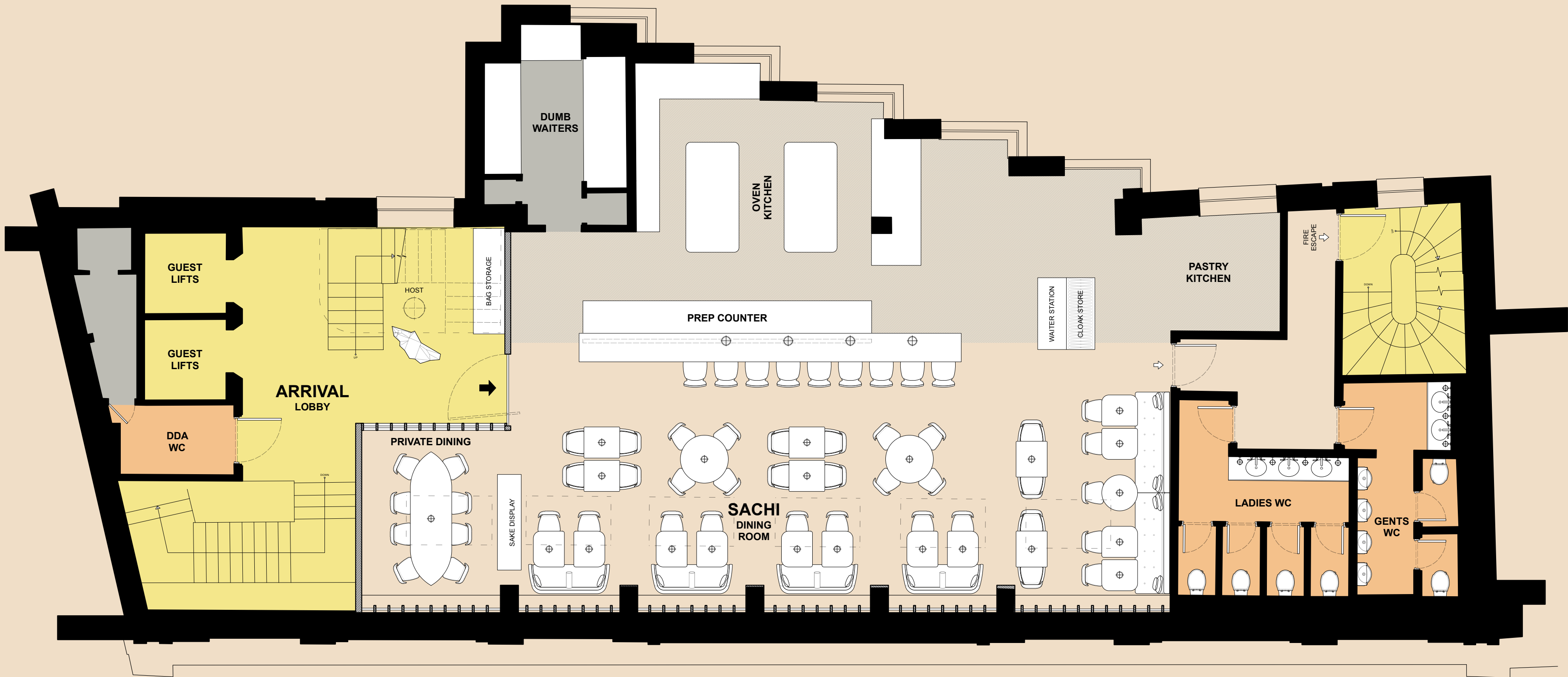
			100ml	750ml
Sauternes, Château Vilefranche, Bordeaux, France		2022	11	7
Late Harvest, Oremus, Tokaj, Hungary	50cl	2018	20	9
Tawny Port, Graham's, Douro, Portugal	Rehoboam 4.5l	20yo	19	85

All prices include VAT at the current rate.
A discretionary 15% service charge will be added to your bill

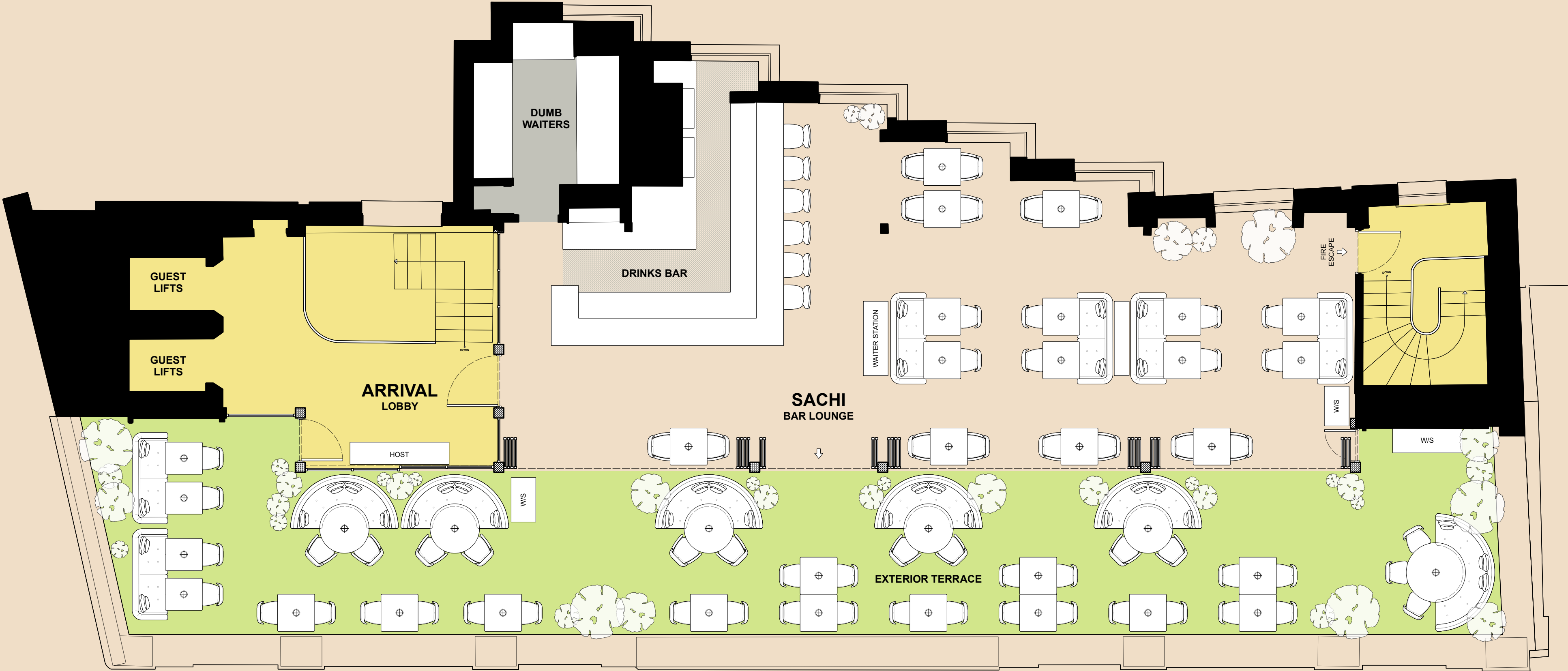
SUBJECT TO CHANGE BASED ON MENU UPDATES & SEASONALITY

19 MOTCOMB STREET, LONDON SW1X 8LB

RESTAURANT - SECOND FLOOR



ROOFTOP - THIRD FLOOR









The image shows the interior of a restaurant. In the background, there is a bar with a large, ornate mirror reflecting the shelves of bottles. The ceiling features a large, circular, wooden structure with many small, white, teardrop-shaped lights hanging from it. The room is filled with green plants, including a large tree on the left and several smaller ones on the right. The tables are set with white tablecloths, glassware, and small lamps. The chairs are upholstered in light-colored fabric. The overall atmosphere is warm and elegant.

AMÉLIE

PANTECHNICON

— 19 MOTCOMB STREET —



GROUP DINING & EVENTS

On the ground and first floor you will find Amélie, which takes guests on a journey to the South of France. Led by head chef Steve Raveneau, formerly of Annabel's and The Arts Club, the menu showcases bold Provençal flavours and ingredients sourced from small French producers.

Amélie offers a range of options for group dining and exclusive private events, where every moment is elevated by an elegant ambiance. Whether it's a celebratory gathering or an intimate soirée, Amélie promises an unforgettable experience, whatever the occasion.

Ground Floor Lounge

- Seated - 25 guests
- Standing Reception / Canapés - 50 guests

First Floor Dining Room

- Seated - 70 guests
- Standing Reception / Canapés 120 guests



EVENT MENUS



£70

STARTER

Beef Tartare & Fries

Stracciatella, Plum, Tomato & Basil

Barbecued Corn Salad, Tomato & Avocado

MAIN

Wood-fired Rib Eye & Chimichurri

Grilled Whole Sea Bass

Spicy Tomato & Stracciatella

with

Mixed Seasonal Sides

DESSERT

Amélie's Iconic Cheesecake

Raspberry Tart

Black Forest

Certain dishes can be adapted to suit your dietary requirements.
Please ask our team for further details.
A discretionary 15% service charge will be added to your bill.



£95

STARTER

Nicoise Salad

Tuna Tartare, Avocado & Piquillo Dressing

Stracciatella, Plum, Tomato & Basil

Taramasalata, Grilled Pita Bread

MAIN

Lamb Loin, Coco Beans & Tomato

Grilled Salmon & Sorrel Sauces

Saffron Risotto

with

Mixed Seasonal Sides

DESSERT

Amélie's Iconic Cheesecake

Raspberry Tart

Black Forest

Certain dishes can be adapted to suit your dietary requirements.
Please ask our team for further details.
A discretionary 15% service charge will be added to your bill.



£120

STARTER

Yellowtail Carpaccio & Citrus

Crab, Tomato Relish & Caviar

Tuna Tartare & Caviar

Stracciatella, Plum, Tomato & Basil

MAIN

Whole Roasted Chicken, Truffle & Vin Jaune Sauce

Dover Sole, Champagne Sauce & Caviar

Orzo & Blue Native Lobster

with

Mixed Seasonal Sides

DESSERT

Paris Brest

Amélie's Iconic Cheesecake

Raspberry Tart

Certain dishes can be adapted to suit your dietary requirements.
Please ask our team for further details.
A discretionary 15% service charge will be added to your bill.

SUBJECT TO CHANGE BASED ON MENU UPDATES & SEASONALITY



19 MOTCOMB STREET, LONDON SW1X 8LB

SAMPLE WINE MENU

VIN AU VERRE

CHAMPAGNE		125ml	750ml
Charles Heidsieck, Réserve	NV	19	115
EPC, Blanc de Blancs	NV	24	138
Rare	2013	49	295
Charles Heidsieck, Réserve Rosé	NV	27	160
BLANC			
Côtes du Rhône blanc, Famille Perrin, Rhône	2023	10	55
Vin de Corse Calvi, Clos Culombu, Corsica	2023	13	78
Sancerre, Dominique et Janine Crochet, Loire	2023	16	89
Amélie Chablis, Burgundy	2023	17	95
Bandal blanc, Terrebrune, Provence	2022	23	138
ROSÉ			
Miraval, Côtes de Provence	2023	12	69
Château La Coste, Coteaux d'Aix-en-Provence	2023	14	84
Rock Angel, Château d'Esclans, Côtes de Provence	2023	18	108
ROUGE			
Le Guerres des Bouchones, Domaine Merlet, Pays d'Oc	2022	12	72
Côtes du Rhône, Domaine de Crève Coeur, Rhône	2022	13	78
Bourgueil TRINCHI, Domaine Catherine & Pierre Breton, Loire	2022	14	84
Amélie Claret, Bordeaux	2020	17	95
Bourgogne Pinot Noir Prestige, Henri de Villamont, Burgundy	2022	18	108
DESSERT		100ml	750ml
Sauternes, Château Villefranche, Bordeaux	2022	11	79
Late Harvest, Oremus, Tokaj, Hungary	50cl 2018	20	95
Tawny Port, Graham's, Douro, Portugal	Rehoboam 4.5l 20yo	15	850

SAMPLE COCKTAIL MENU

SIGNATURES

Discover Amélie's French odyssey with signature cocktails, each artfully crafted to evoke the charm and vibrant spirit of the French Riviera.

LEVANT	18
Domaine des Hautes Glaces Vulson Organic Eau De Vie Basil, D.O.M. Benedictine	
EAU DE VIGNE	17
Maxime Trijol V.S Cognac, Pineau des Charentes Home-made Grape Liqueur, Franklin & Sons Soda	
RIVIERA BLUSH	17
Beefeater 24 Gin, La Tomato, Lillet Rouge, Olive, Umami	
POMME D'AZUR	17
Clarified Berneroy Fine Calvados, Orange, Citrus	
FIGUE DORÉE	17
Baron de Sigognac V.S Armagnac, Fig Yellow Chartreuse, Cedrata Tassoni	

CLASSICS

A celebration of French icons; each has a modern twist that brings a fresh and exciting flavour to timeless cocktails.

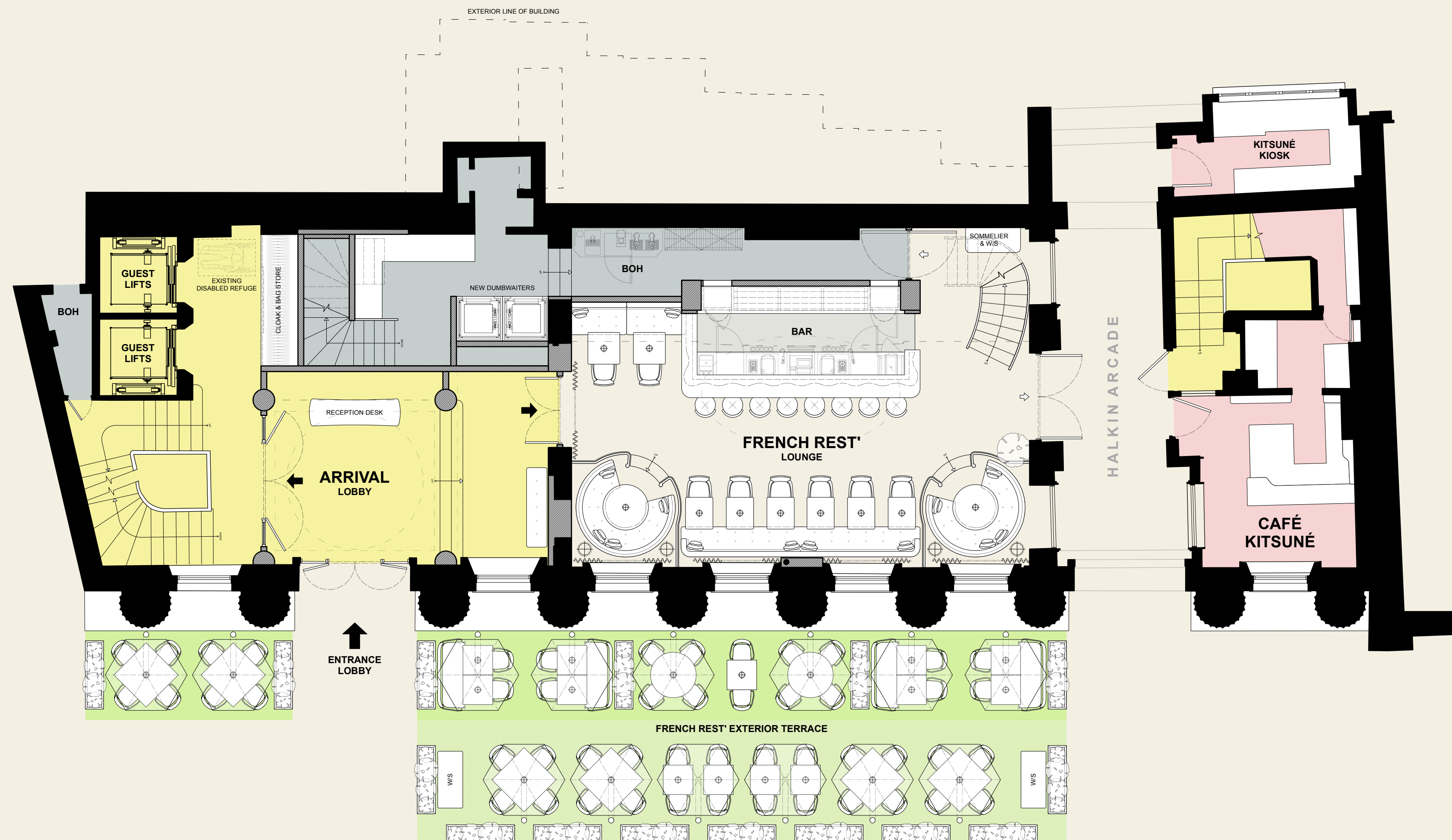
ROFFIGNAC	25
The Macallan 12 Double Cask Whisky, Home-made Strawberry & Cinnamon Liqueur, Franklin & Sons Soda	
FRENCH MARTINI	17
Absolut Elyx Vodka, Blackcurrant, Clarified Pineapple	
BOULEVARDIER	17
Tres Tribus Ensemble Mezcal, FAIR, Café, Lillet Rouge	
WHITE NEGRONI	22
Meringue Washed Domaine des Hautes Glaces Vulson Organic Eau De Vie Suze, Noilly Prat	
FRENCH MAID	18
Codigo 1530 Blanco Tequila, Lutèce Apéritif, Mint & Cucumber Franklin & Sons Ginger Beer	
PICK ME UP	19
Tomintoul Pinot Noir Cask Whisky, Cointreau Fernet Branca, Grenadine, Vouvray Brut	

SUBJECT TO CHANGE BASED ON MENU UPDATES & SEASONALITY



19 MOTCOMB STREET, LONDON SW1X 8LB

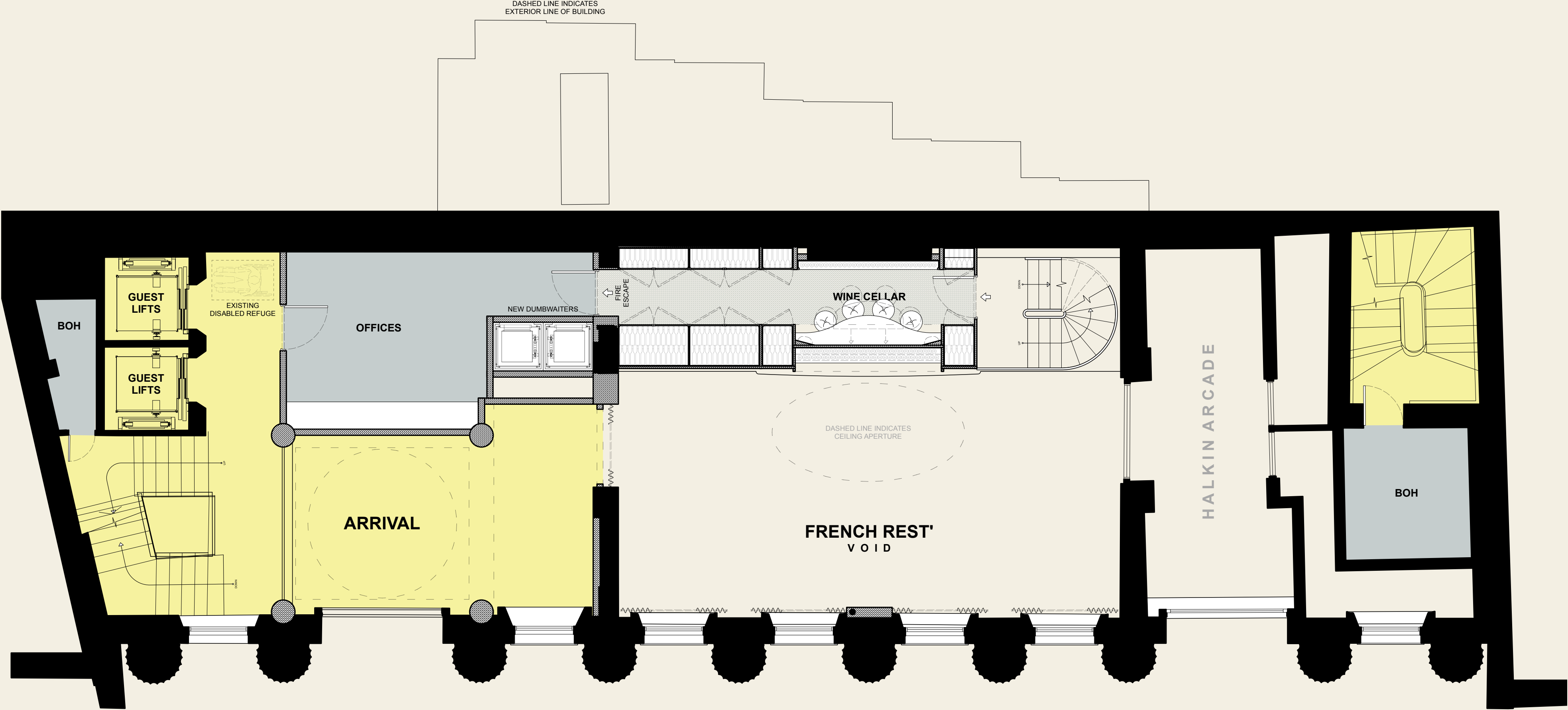
FLOOR PLAN - GROUND FLOOR LOUNGE



19 MOTCOMB STREET, LONDON SW1X 8LB

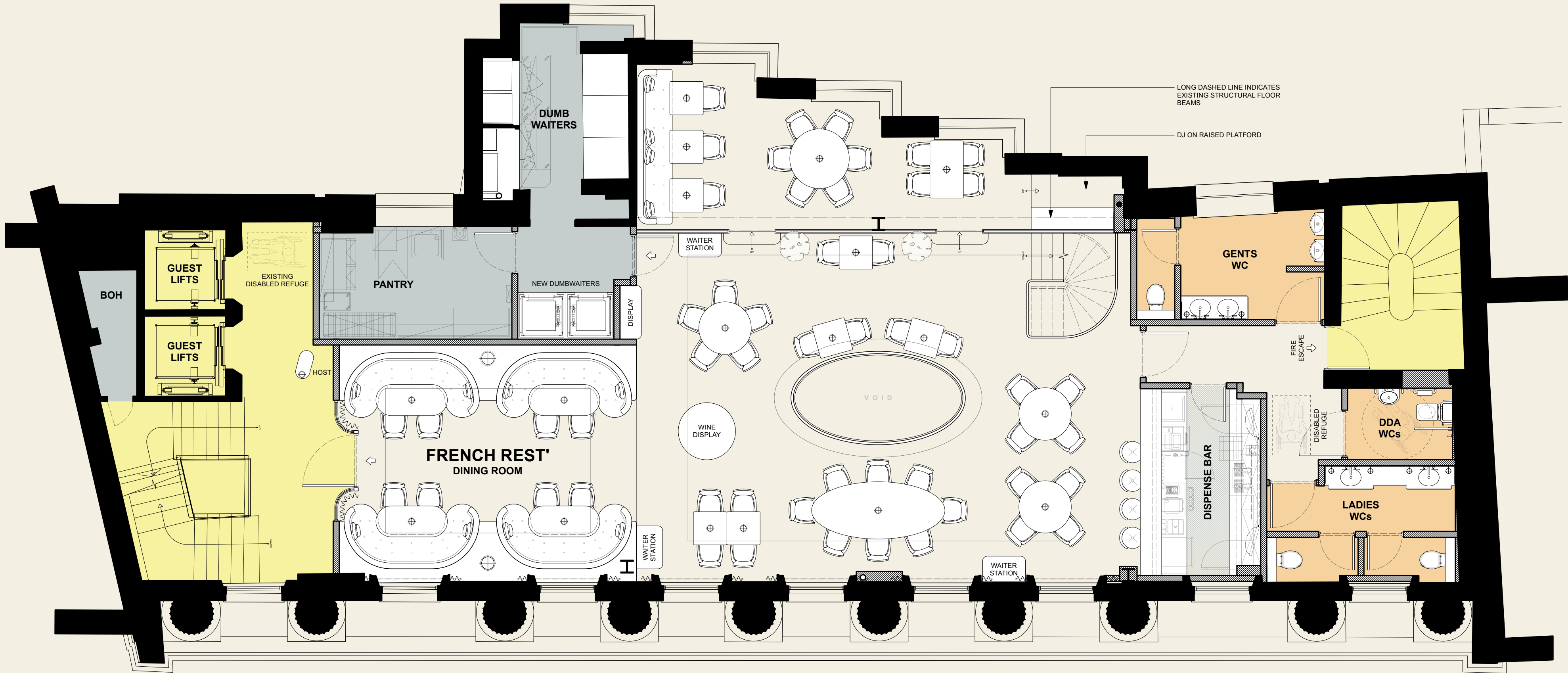


FLOOR PLAN - MEZZANINE



19 MOTCOMB STREET, LONDON SW1X 8LB

FLOOR PLAN - FIRST FLOOR DINING ROOM











LUUM

PANTECHNICON

— 19 MOTCOMB STREET —

HOST YOUR EVENT AT LUUM

Found on the lower ground floor, LUUM offers a late-night Mexican style lounge experience filled with rich Mayan-inspired colours and textures. We offer a stylish and dynamic setting for private events, whether it's an intimate gathering or a lively celebration. Our venue combines private snugs, an exclusive VIP area, and a stylish main bar to create a sophisticated setting for any occasion.

OUR EVENT SPACES

FULL VENUE HIRE

- STANDING RECEPTION / CANAPE'S – 120 guests (without furniture)
- SEATED EVENT – 80 guests (with furniture)

PRIVATE SPACES

- PRIVATE SNUGS – 12 guests
- SEMI PRIVATE DINING - 40 guests



CANAPE MENU

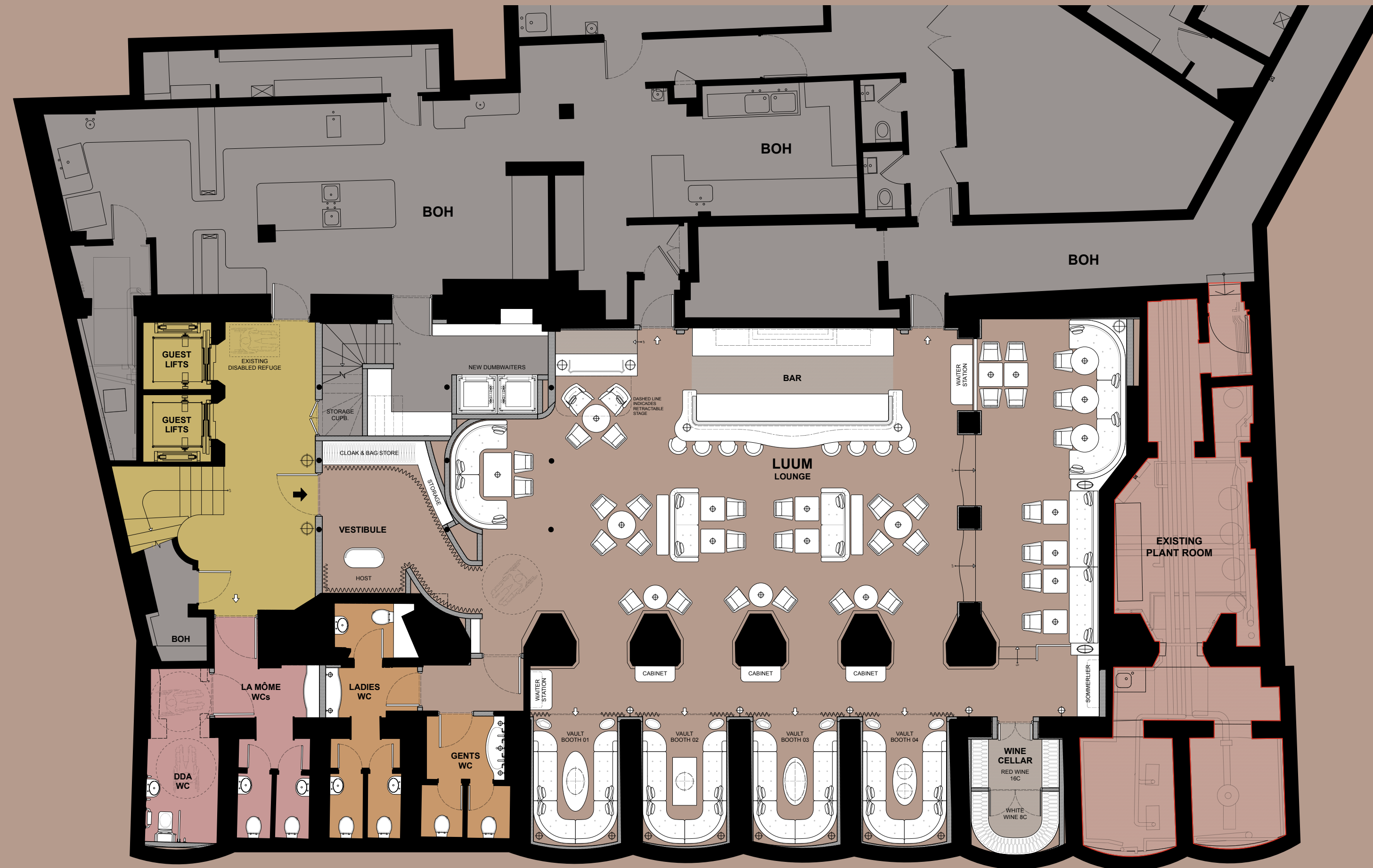
LUUM

PRIVATE HIRE
CANAPÉ MENU

TRUFFLE ARANCINI - V	5
STEAK TARTARE, POTATO ROASTI (CAVIAR OPTION)	4 / 8
TAPIOCA & PARMESAN BOUGHÉE - V	3
TUNA TARTARE TAQUITO	3
CORN GROQUETTE - V (CAVIAR OPTION)	3 / 6
MINI TRUFFLE CHEESEBURGER	8
CAVIAR 125 / 250 / 500 G	225 / 450 / 800
BUTTERMILK CHICKEN OYSTER (CAVIAR OPTION)	4 / 8
BEETROOT BONBON & CANDIED WALNUTS - V	4

SUBJECT TO CHANGE BASED ON MENU UPDATES & SEASONALITY

FLOOR PLAN









Café Kitsuné

— PARIS —

The Art of Coffee by Café Kitsuné

The concept behind Café Kitsuné is to create and operate a space that marries the simplistic beauty of the small and intimate coffee bars with the style and cool of everything that Café Kitsuné undertakes. Café Kitsuné pays tribute to the pleasure of enjoying a quality coffee in a modern, cosmopolitan and welcoming location like London.

Cuisine: Japanese French Fusion

Highlights: Outdoor Terrace / Merchandise / Takeaway

SOCIAL: cafekitsune.com | [@cafekitsune](https://www.instagram.com/cafekitsune)



FLOOR PLAN - COURTYARD





EXCLUSIVE FULL-BUILDING TAKEOVER AT PANTECHNICON

Elevate your event with a full-building takeover at Pantechnicon, accommodating over 300 guests with exclusive access to SACHI, Amelie, and LUUM. Immerse your guests in a world of bespoke elegance, featuring tailored canapé menus, handcrafted signature cocktails, and curated live entertainment across multiple floors - each designed to create a unique and captivating ambiance.

We partnered with 10 Magazine for an unforgettable London Fashion Week celebration, welcoming an array of iconic guests. Experience the magic - click the video to relive the night.



PANTECHNICON

— 19 MOTCOMB STREET —



For more information, please contact:

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PANTECHNICON

— 19 MOTCOMB STREET —