



# PANTECHNICON

— 19 MOTCOMB STREET —

FESTIVE EVENTS



# CELEBRATE THE FESTIVE SEASON AT PANTECHNICON

## HOST YOUR CHRISTMAS OR NYE GATHERING AT PANTECHNICON

Whether you are planning an elegant office party, a cosy family get-together, or a lively reunion with friends, our team is dedicated to creating a celebration that reflects your unique style and preferences.

For more information contact:

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# AMÉLIE

PANTECHNICON

— 19 MOTCOMB STREET —

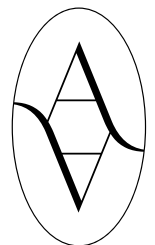


# HOST YOUR FESTIVE EVENTS AT AMÉLIE

Looking to make your Christmas do truly special? Amélie offers a unique blend of French flair and festive cheer, providing the perfect setting for your festive celebration. Whether you are planning a cosy get-together or a lively party, our inviting atmosphere and delicious menu are sure to delight.

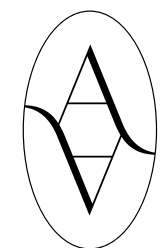
Amélie offers a variety of versatile spaces to suit your festive gathering:

- **Ground Floor:** Ideal for intimate events, accommodating up to 25 guests for a seated meal or 50 guests for a standing reception with canapés.
- **First Floor Dining Room:** Tailored for larger events, offering space for 70 seated guests or 120 guests for a standing reception with canapés.
- **Entire Venue:** A full take over, can host up to 100 guests seated and 170 standing reception with canapés.



# THE MENU

- SHARING CONCEPT -



SUBJECT TO CHANGE, TO BE CONFIRMED PRIOR TO YOUR EVENT







# SACHI

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# HOST YOUR FESTIVE EVENTS AT SACHI

Christmas, but with a contemporary Japanese twist. At SACHI, we infuse the festive season with the elegance and artistry of Japanese dining, offering a unique way to celebrate.

SACHI provides flexible spaces to accommodate various party sizes:

- **Main Dining Area:** Ideal for private dinners or elegant events for up to 80 standing guests.
- **Terrace Rooftop:** A striking setting for up to 100 guests, featuring a cocktail bar and DJ Booth.
- **Entire Venue:** Host up to 180 guests across the main dining area and rooftop terrace.



# THE MENU

## CANAPÉ

## SHARING

### SACHI

### FESTIVE MENU



£80

PER PERSON

#### CANAPÉ

maguro no karikari oshizushi  
CRISPY SUSHI RICE, SPICY TUNA, AVOCADO

nama kaki  
MALDON N° 3 OYSTER, YUZU PONZU, PICKLED WASABI, LIME

kinoko maki vg  
ENOKI MUSHROOM, BLACK GARLIC, SHIITAKE

gin mustu kushiyaki  
CHILEAN SEABASS, WHITE MISO, PICKLED SHALLOTS

wagyu no slider  
WAGYU BEEF SLIDER, BRIOCHE MINI BUN, FOIE GRAS, BLACK GARLIC AIOLI

koebi no tempura  
ROCK SHRIMP TEMPURA, SPICY MAYO

yuzu tart

chocolate sobacha brownie vg

VG - VEGAN | V - VEGETARIAN



£120

PER PERSON

#### COLD STARTER

maguro no karikari oshizushi  
CRISPY SUSHI RICE, SPICY TUNA, AVOCADO

nama kaki  
MALDON N° 3 OYSTER, YUZU PONZU, PICKLED WASABI, LIME  
hamachi no usuzukuri  
YELLOWTAIL, SESAME YUZU, ENOKI

#### HOT STARTER

edemame vg  
SALTED OR SPICY

karikari tako no karaage  
SLOW COOKED OCTOPUS, YUZU MAYO

kushiyaki moriawase  
TSUKUNE, CHILEAN SEABASS, WAGYU BEEF

#### SUSHI

nigiri moriawase  
CHEF'S SELECTION

kani roll  
CRAB, TOBIKO, AVOCADO

sake avocado roll  
SALMON, AVOCADO, CUCUMBER, SESAME

#### MAIN

hinadori  
BABY CHICKEN, KOJI YUZU, KOSHU MARINATED

gindara no hobayaki  
BLACK COD, MARINATED PLUM HONEY

gyu hire niku no sumiyaki  
BEEF TENDERLOIN STEAK, ERYNGII MUSHROOM, SPICY SAUCE

#### DESSERT

chestnut & calamansi Montblanc  
tiramisu  
mochi ice cream v

VG - VEGAN | V - VEGETARIAN



£150

PER PERSON

#### COLD STARTER

kani no sarada  
CRAB, BABY GEM, AVOCADO, WAFU DRESSING

wagyu no tataki  
SEARED WAGYU BEEF, SPICY PONZU  
maguro no usuzukuri  
BLUEFIN TUNA CARPACCIO, SEASONAL TRUFFLE

#### HOT STARTER

padron peppers vg  
INAKA HONEY, MISO, LIME

wagyu no slider  
WAGYU BEEF SLIDER, BRIOCHE MINI BUN, FOIE GRAS, BLACK GARLIC AIOLI

karikari omaru ebi no tempura  
SPICY LOBSTER TEMPURA, ASSORTED PICKLES

#### SUSHI

sushi to sashimi moriawase  
CHEF'S SELECTION

kinoko roll vg  
ENOKI MUSHROOM, BLACK GARLIC, SHIITAKE

piri kara maguro roll  
SPICY BLUEFIN TUNA LOIN, AVOCADO PUREE, CUCUMBER

#### MAIN

gindara no hobayaki  
BLACK COD, MARINATED PLUM HONEY

kohitsuji no sumiyaki  
SPICY LAMB CHOPS, CHILLI SAUCE

wagyu  
WAGYU FILLET, SMOKED SALT, FRESH WASABI

#### DESSERT

chestnut & calamansi montblanc  
chocolate cheesecake  
monaka ice cream

VG - VEGAN | V - VEGETARIAN

SUBJECT TO CHANGE,  
TO BE CONFIRMED PRIOR TO YOUR EVENT





# LUUUM

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# HOST YOUR FESTIVE EVENTS AT LUUM

For those looking for a bold Christmas party, find LUUM beneath Belgravia. Host your event in one of our private booths or book the entire space for a magnetic celebration.

## FULL VENUE HIRE

- Standing Reception / Canapés – 120 guests (without furniture)
- Seated Event – 80 guests (with furniture)

## PRIVATE SPACES

- Private Snugs – 12 guests
- Semi-Private Dining - 40 guests

Contact us for beverage packages, entertainment options including a DJ, singers and dancers.









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@pantehcnicon.london