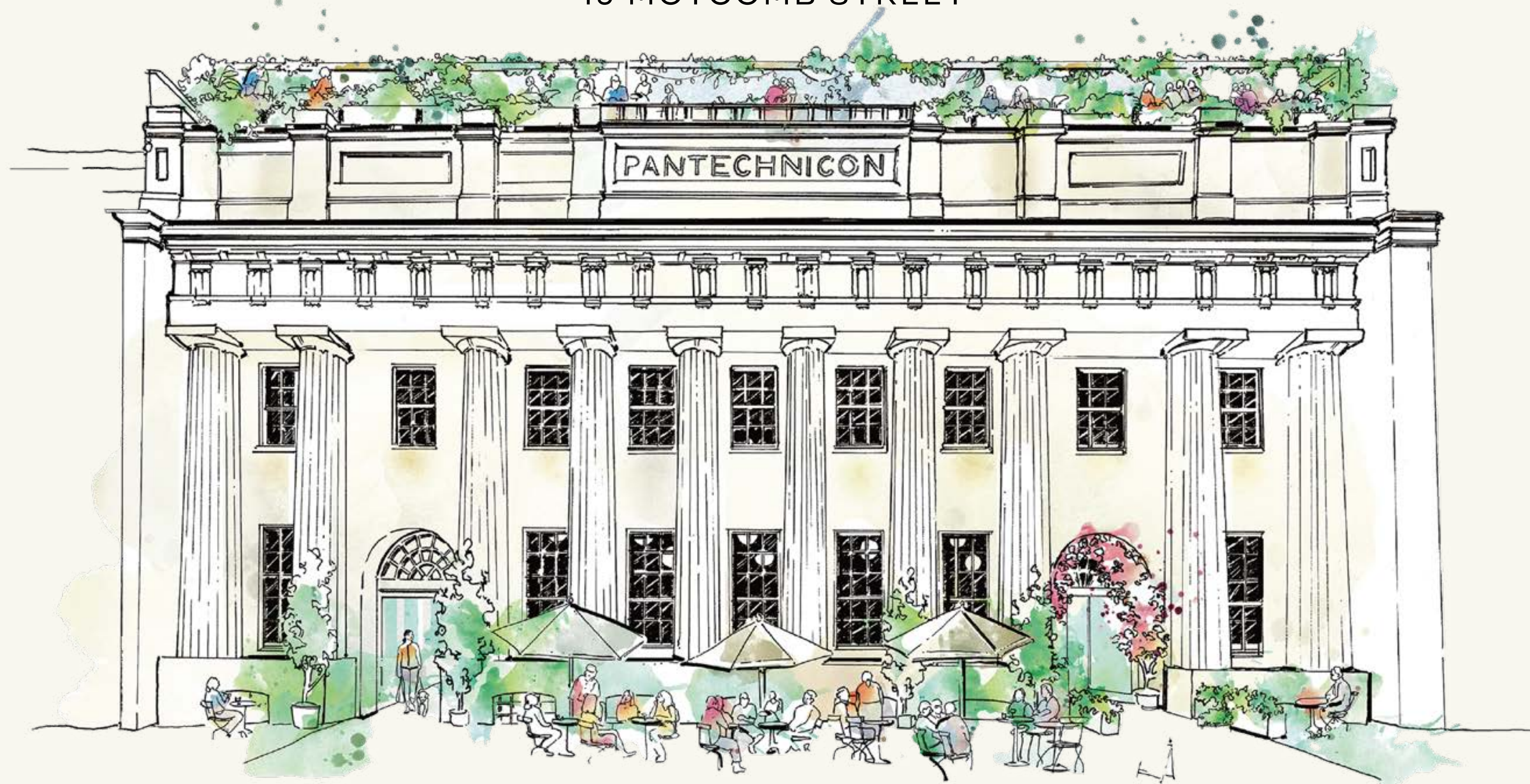


PANTECHNICON

— 19 MOTCOMB STREET —



SACHI AMÉLIE LUUM *Café Kitsuné*

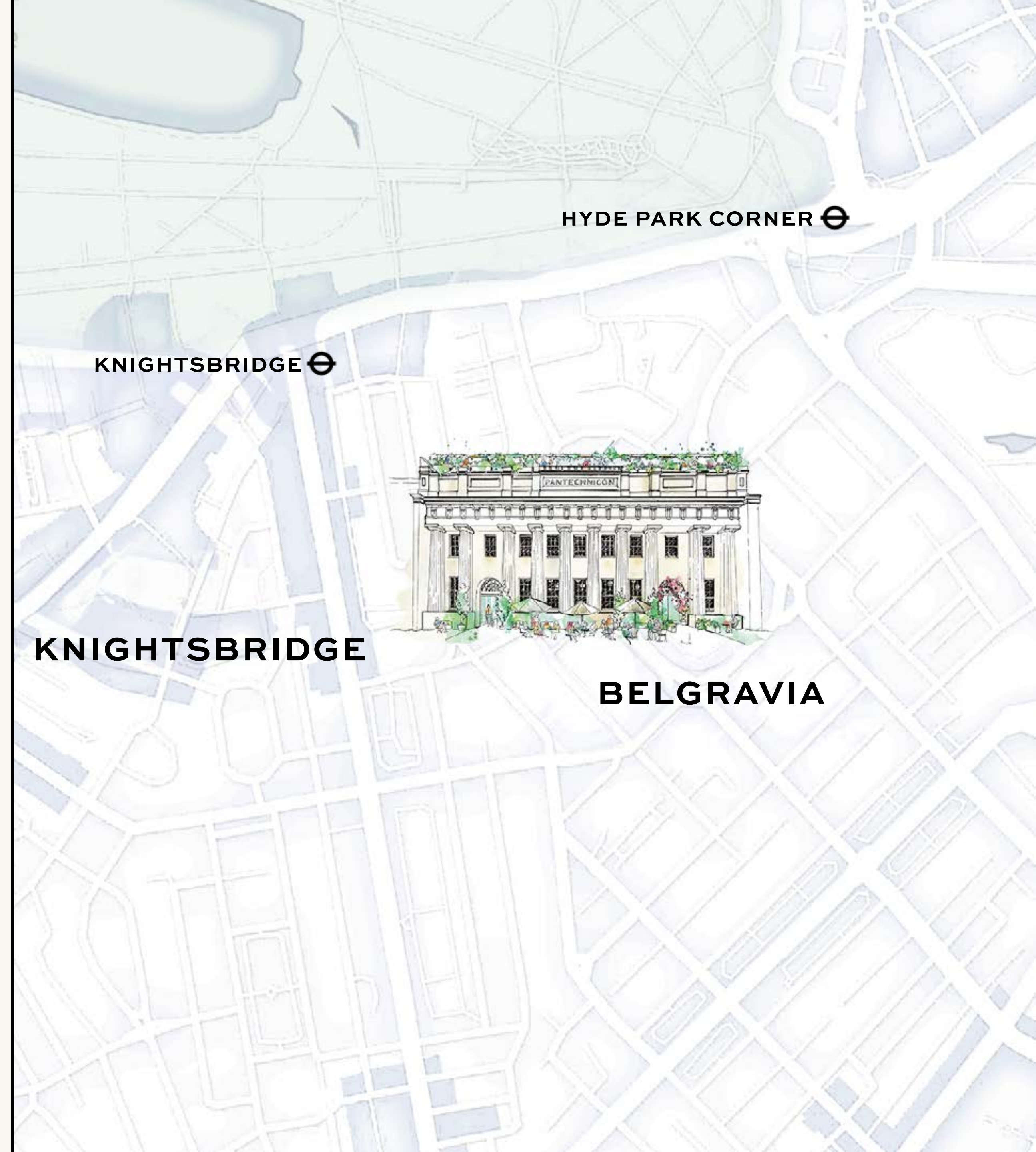
— PARIS —

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

[illegible]

COCKTAIL

[illegible]

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

SHIKUWASA Mai Tai
Santiago De Cuba 11 Rum, Green Chartreuse
Velvet Falernum, Kalamansi
18

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

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

[illegible]

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

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

THE WATER FLOWS *Vespe*
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

[illegible]

SAKE BY THE GLASS/CARAFE

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

[illegible]

		125ml	750ml
Charles Heidsieck, Réserve	NV	19	115
Rare	2013	49	295
Charles Heidsieck, Réserve Rosé	NV	27	160

Côtes du Rhône Blanc, Famille Perrin, Rhône valley, France	2023	10	55
Riesling, D, Te Whare Ra, Marlborough, New Zealand	2020	13	78
Sancerre, Dominique et Janine Crochet, Loire valley, France	2023	16	89
Chablis, Les Chanoines, Laroche, Burgundy, France	2023	18	108
Gavi di Gavi, Bruno Broglia, Piedmont, Italy	2019	20	120

Miraval, Côtes de Provence, France	2023	12	69
Château La Coste, Coteaux d'Aix-en-Provence	2023	14	84
Rock Angel, Château d'Esclans, Côtes de Provence, France	2023	18	108

La Guerre des Bouchons, Domaine Merlet, France	2023	12	77
Bourgueil, TRINCH!, Domaine Catherine & Pierre Breton, Loire valley, France	2022	14	84
Pinot Noir, Peter Max, Crystallum, Hemel-en-Aarde, South Africa	2023	19	114
Pomerol, Jean-Pierre Moueix, Bordeaux, France	2020	21	126
Il Bruciato, Guado Al Tasso, Tuscany, Italy	2021	23	138

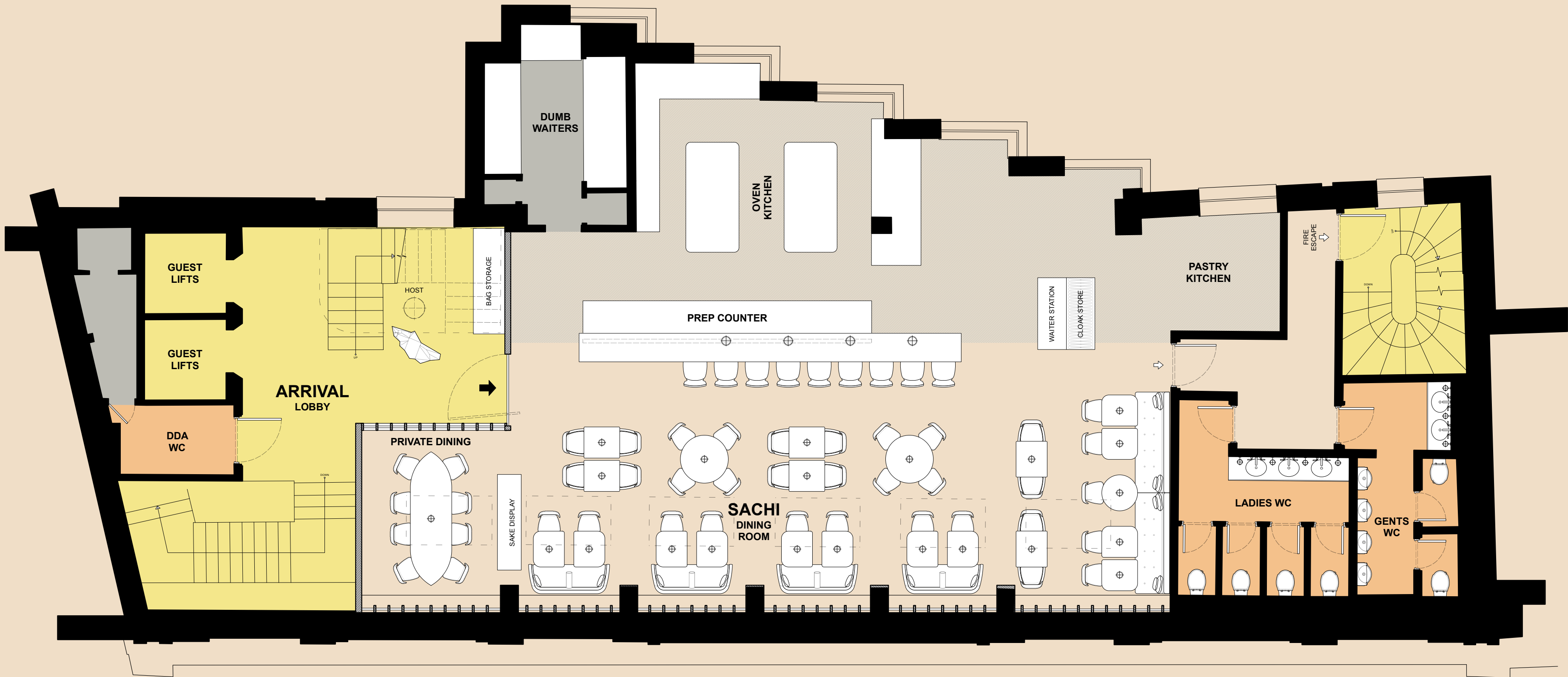
		100ml	750ml
Sauternes, Château Villefranche, Bordeaux, France	2022	11	79
Late Harvest, Oremus, Tokaj, Hungary	50cl 2018	11	95
Tawny Port, Graham's, Douro, Portugal	Rehoboam 4.5l 20yo	19	850

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

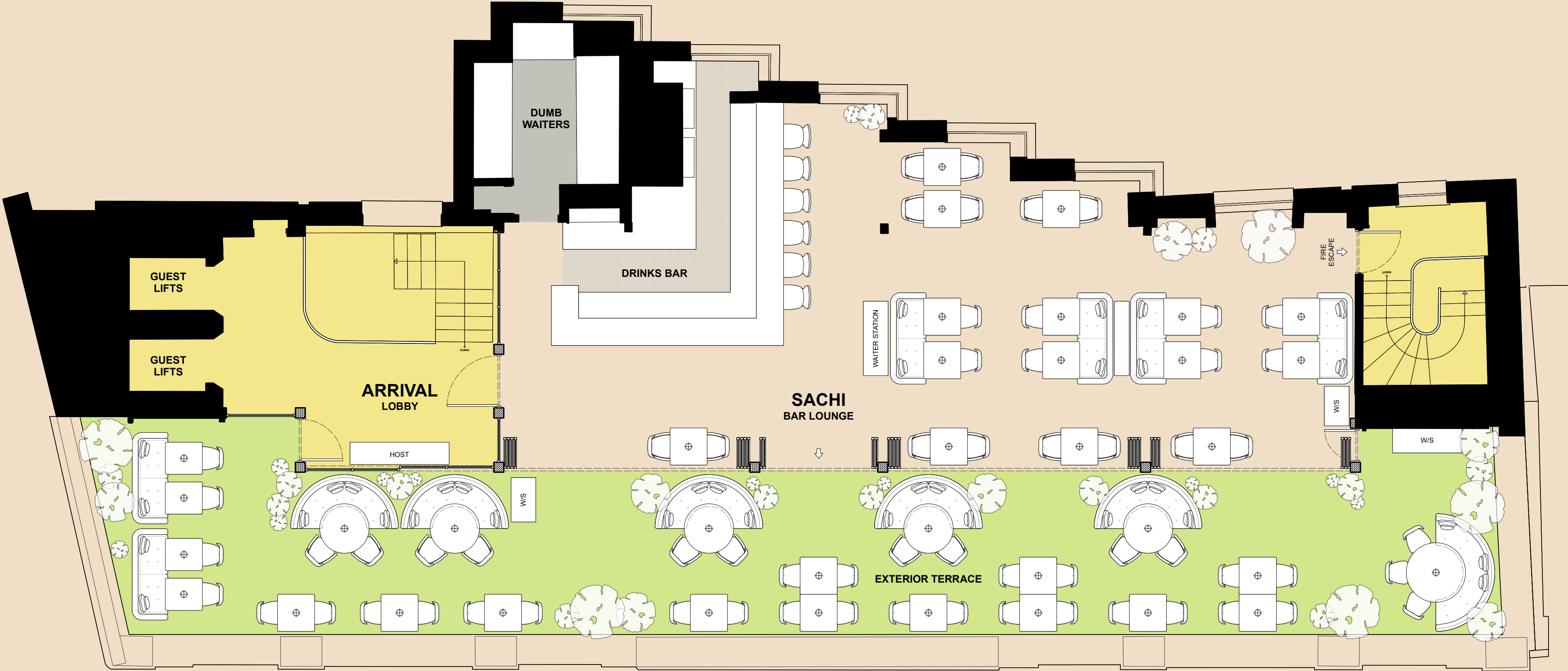
SUBJECT TO CHANGE BASED ON MENU UPDATES & SEASONALITY

[illegible]

RESTAURANT - SECOND FLOOR



ROOFTOP - THIRD FLOOR









The image shows the interior of a restaurant named 'AMÉLIE'. The space is elegantly decorated with a large, ornate chandelier made of many small, white, teardrop-shaped lights hanging from a circular wooden ceiling. In the background, a well-stocked bar is visible, featuring a large, arched mirror and various bottles. The foreground and middle ground are filled with round tables covered in white tablecloths, each set with white plates, glasses, and small yellow lamps. The chairs are upholstered in light-colored fabric. Large green plants are placed throughout the room, adding a touch of nature. The overall atmosphere is warm and sophisticated.

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			
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

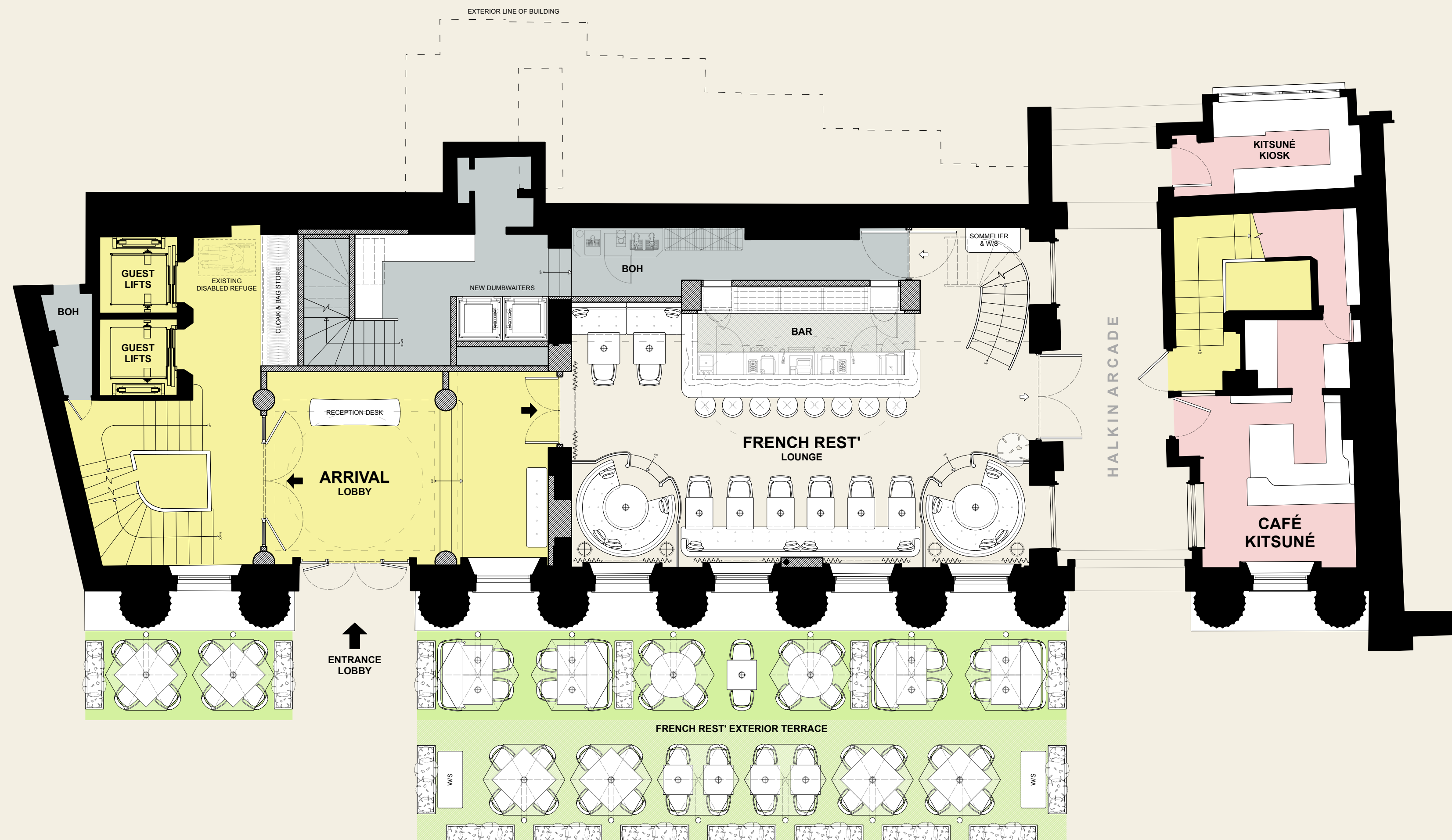
Tomintoul Pinot Noir Cask Whisky, Cointreau
Fernet Branca, Grenadine, Vouvray Brut

SUBJECT TO CHANGE BASED ON MENU UPDATES & SEASONALITY



19 MOTCOMB STREET, LONDON SW1X 8LB

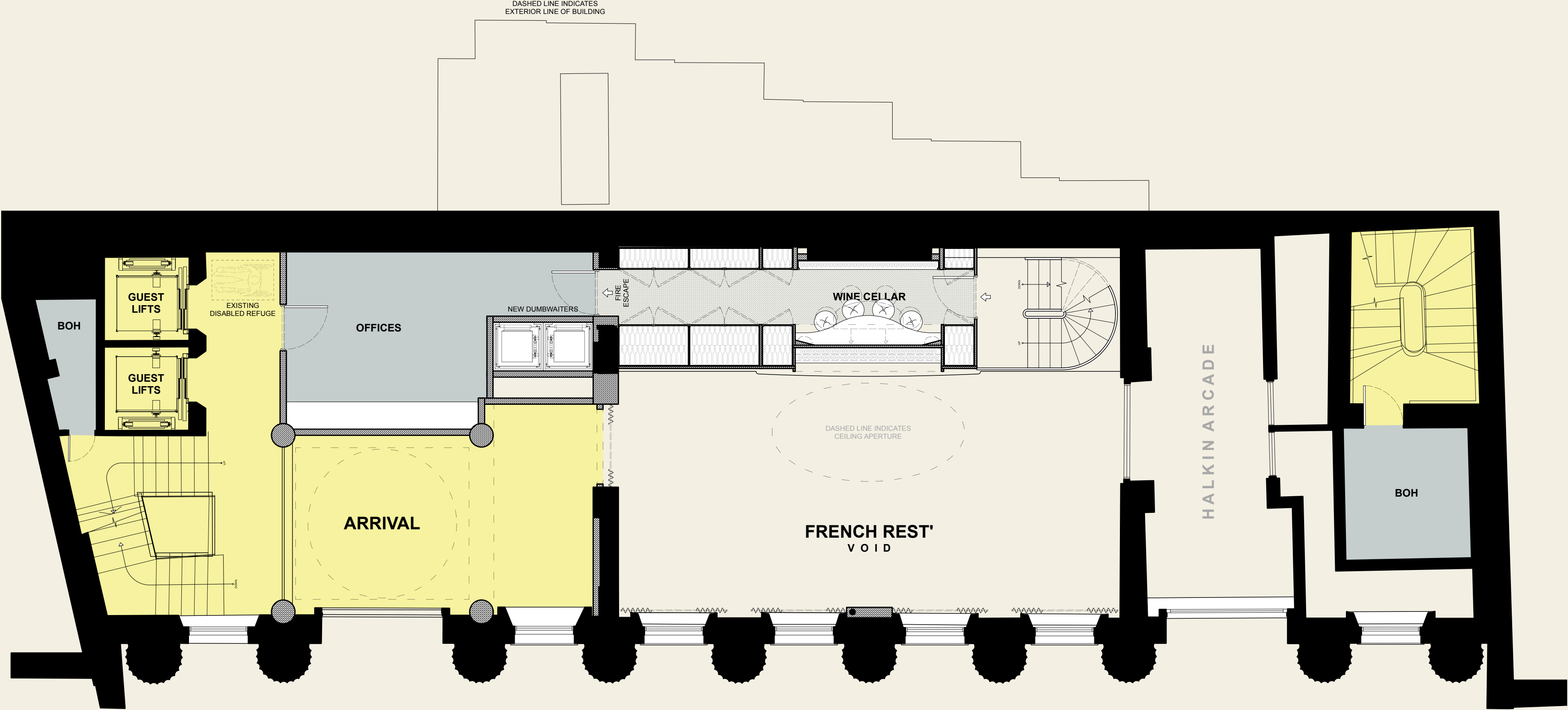
FLOOR PLAN - GROUND FLOOR LOUNGE



19 MOTCOMB STREET, LONDON SW1X 8LB



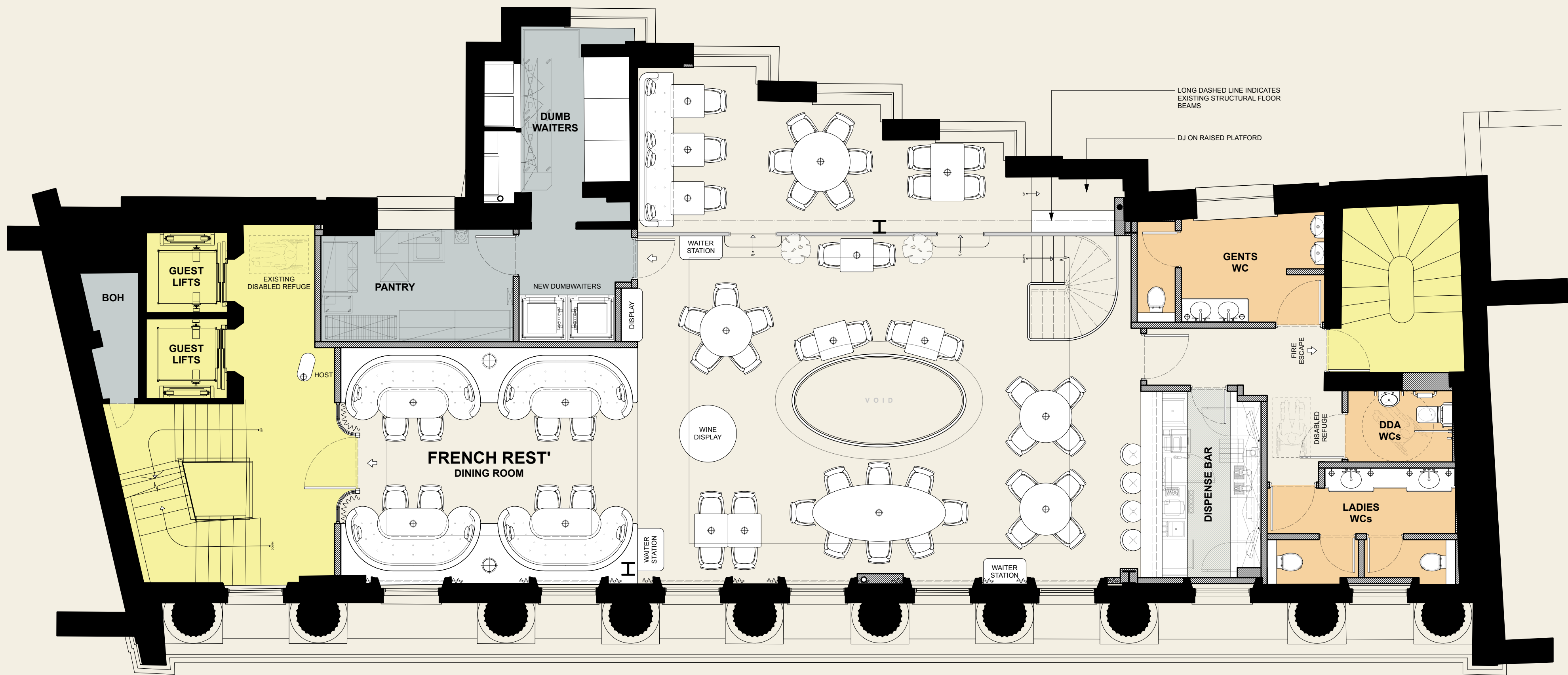
FLOOR PLAN - MEZZANINE



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

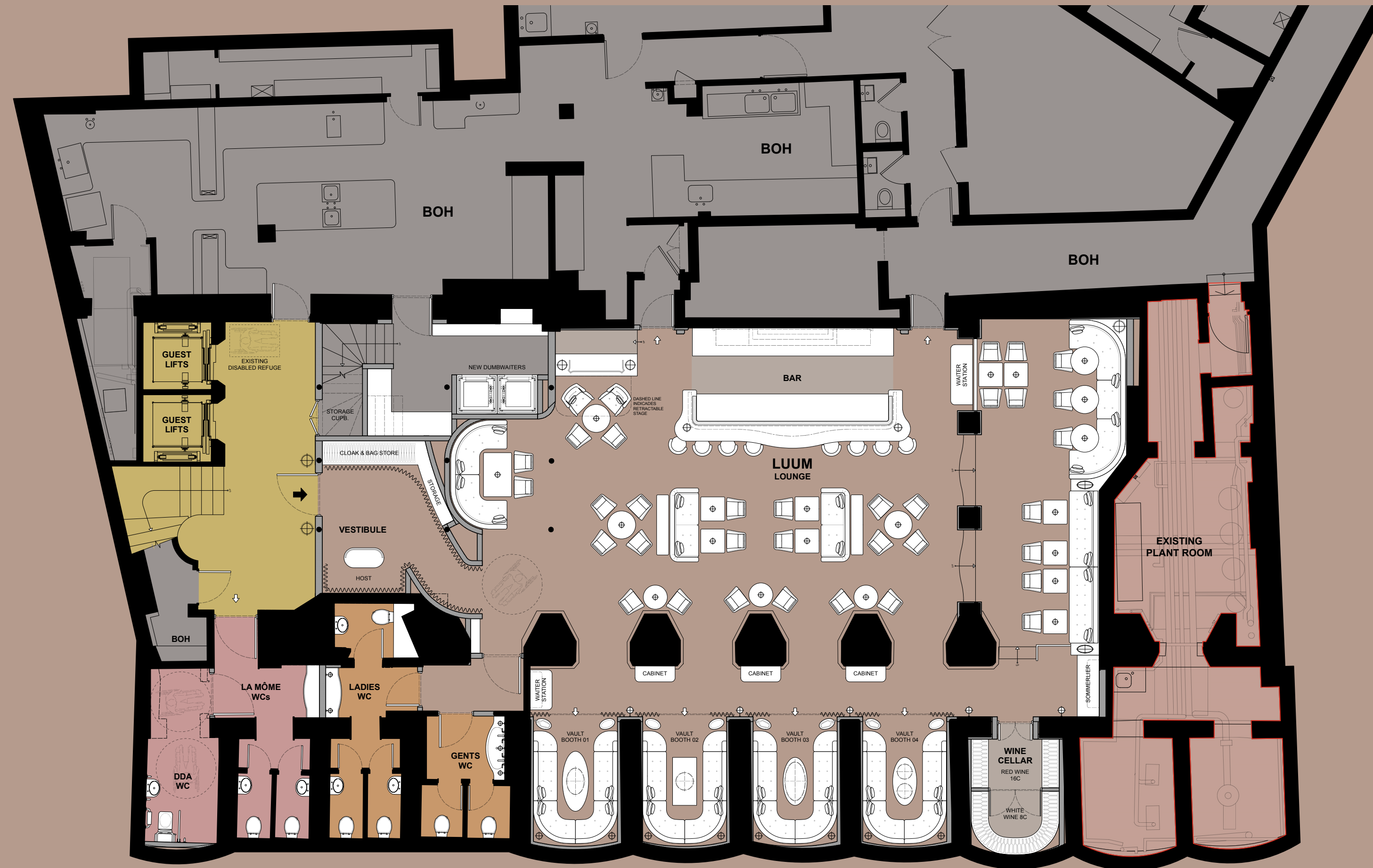


CANAPE MENU

LUUM	
PRIVATE HIRE CANAPÉ MENU	
TRUFFLE ARANCINI - v	5
STEAK TARTARE, POTATO ROASTI (CAVIAR OPTION)	4 / 8
TAPIOGA & 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





PANTECHNICON

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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ivo@sunsethospitality.com

+(44) 7570 060911

PANTECHNICON

— 19 MOTCOMB STREET —