

PANTECHNICON

19 Motcomb Street, London SW1X 8LB



Welcome

3

Roof Garden

4-8

Sachi

9-12

Studio

13

The image shows an interior space, likely a restaurant or cafe. On the left, there is a large window with a wooden frame, looking out onto a blurred outdoor area. In the foreground, there are several green plants, including a large one with broad, dark green leaves on the right and a smaller one with feathery leaves on the left. On the wall to the right of the window, there is a circular, textured gold-colored object, possibly a candle holder or a decorative piece, with a white candle inside. The overall atmosphere is warm and modern.

Pantechinicon is a food and drinks destination in the heart of London. Located in a striking grade-II listed building on Motcomb Street in Belgravia.

With 5 floors and 8 spaces, we've got a big collection of beautifully set tables, hidden nooks and inviting areas available to hire, whether it be for work or play.

Welcome to Pantechinicon

From booking a hidden table to taking over our glass covered Roof Garden, our botanical-filled spaces are a fit for any event or occasion. On clear days, the glass roof can be fully retracted to create one of London's biggest open-air terraces.

Our food is served from the Roof Garden's open kitchen which celebrates the very best ingredients with a produce led menu. Our carefully crafted cocktails and spritzes are created by our team of mixologists, with the drink's menu completed by a curated selection of spirits and wine.

Roof Garden



Roof Garden



THE BRIGHT TABLE


SEATED  20



ROOF GARDEN
EXCLUSIVE HIRE

SEATED INSIDE  60

SEATED OUTSIDE  40

STANDING  160



PANORAMIC TERRACE

STANDING  40

Roof Garden spaces

GALLERY ROOM

SEATED  22

STANDING  30

Eldr spaces

SNUG ROOM

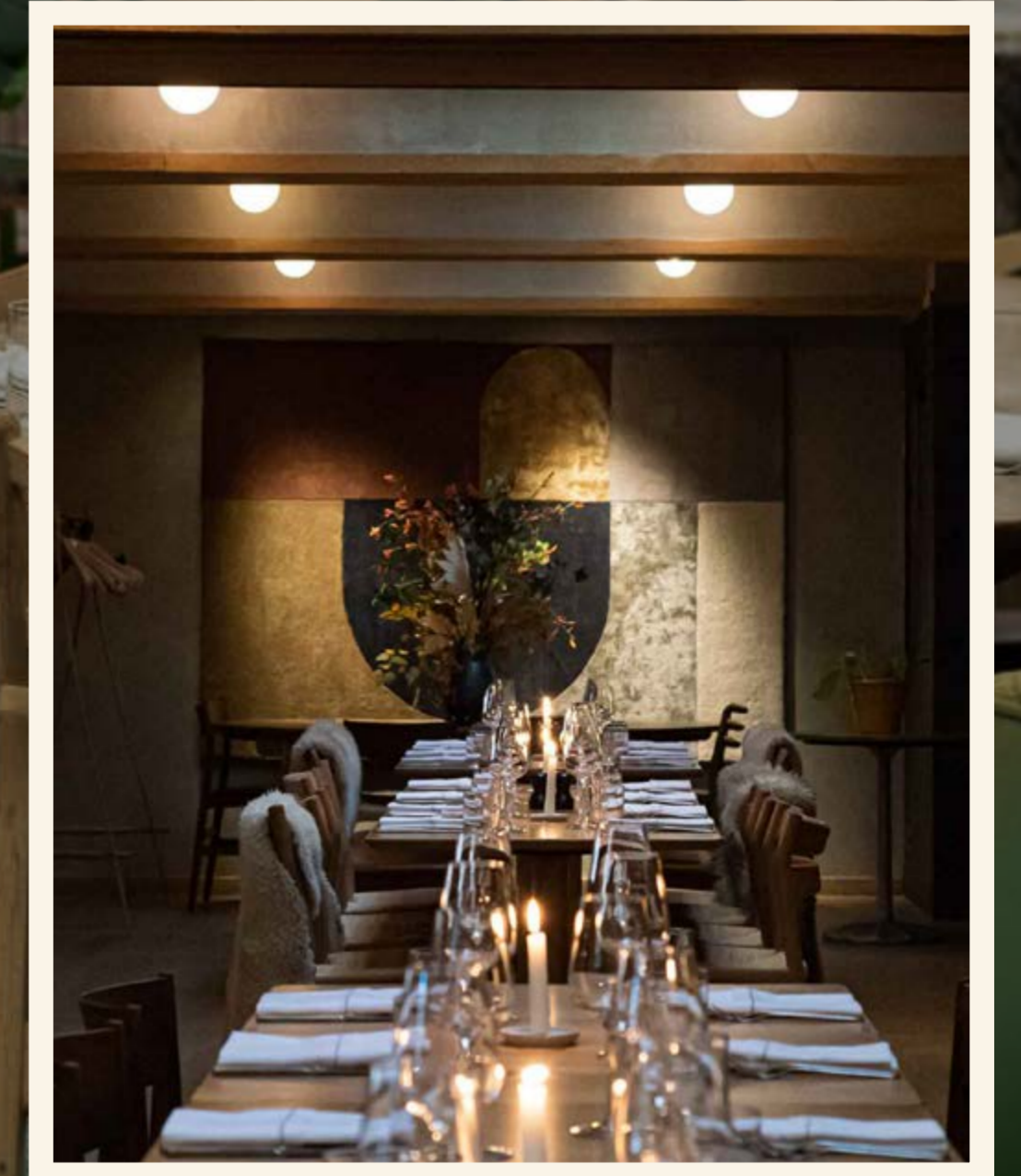
SEATED  26

STANDING  40

ROOF GARDEN & ELDR
EXCLUSIVE HIRE

SEATED  110

STANDING  220





PANTECHNICON

65 pp

starters

Pumpkin velouté, roasted chestnuts, truffled croutons, sage (pbo) (gfo)
Homemade wild mushroom ravioli, roasted hazelnuts (v)
Gin cured salmon, pickled cucumber salad, apple & horseradish mousse

mains

Roast Norfolk Bronze turkey breast & leg, classic Christmas sides:
buttered winter greens, roast potatoes, cranberry, stuffing, chipolatas, bread sauce
Icelandic roasted cod, winter ratatouille, lemon beurre blanc
Roasted Delica pumpkin, aubergine hummus, pomegranate, spiced crème fraîche (v) (pbo) (gfo)

sides

Brussel sprouts & chestnut (pb) (gf)
Winter vegetables à la Provençale (pb) (gf)
Heirloom tomato salad, red onion, basil (pb) (gf)

dessert

Sticky toffee pudding, caramel sauce, vanilla ice cream (v)
Spiced pumpkin tart, vanilla Chantilly (pbo) (gfo)

Mince pies & petits fours (v)

Email us at
events@pantehnicom.com
for more information.

roof garden

PANTECHNICON.COM
@_PANTECHNICON
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(pbo) Plant Based Option | (v) Vegetarian | (gfo) Gluten Free Option
An optional 13.5% service charge will be added to the bill.
Please let our staff know if you have dietary or allergen needs.



PANTECHNICON

festive set menu

85 pp

entrée

Pumpkin velouté, roasted hazelnuts, crispy sage (pb) (gfo)

starters

Seafood ravioli, lobster bisque, Taggiasche olives, romanesco
Chef's foie gras terrine, mango chutney, pan brioche
Twice baked cheese soufflé with Gruyère glazed crust, sage cream (v)

mains

Roast Norfolk Bronze turkey breast & leg, classic Christmas sides:
buttered winter greens, roast potatoes, cranberry, stuffing, chipolatas, bread sauce
Wild seabass à la Provençale, saffron beurre blanc
Dry-aged Scottish ribeye, peppercorn sauce, Parmantier potatoes
Roast cauliflower, hummus, sultanas, pomegranate, roasted almonds, balsamic glaze (pb) (gfo)

sides

Brussel sprouts & chestnut (pb) (gf)
Winter vegetables à la Provençale (pb) (gf)
Wild rocket, Parmesan (pbo) (gf)

dessert

Christmas pudding, brandy & orange butter, Jersey cream
Apple tarte Tatin, vanilla ice cream (pbo) (gfo)

Mince pies & petits fours (v)

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PANTECHNICON

canapés & bowl food

canapés

Choice of

three £25 | five £30 | seven £35
two pieces pp served

Homemade foie gras terrine,
mango chutney, brioche

Aberdeen Angus beef tartare,
sourdough

Smoked duck, marinated fig
marmalade, polenta tacos

Smoked salmon, blini,
crème fraîche, salmon roe (gf)

Crab & avocado salad, chicory leaves

Crispy king prawns,
papaya chilli sauce (gfo)

Truffle & cheese croquette,
tomato chutney (v)

Wild mushroom arancini, aioli mayo (v)

Roasted baby red peppers,
vegan cream cheese (pb) (gf)

Artichoke & goat's cheese crouton (v)

Winter ratatouille, basil pesto,
sourdough (pb) (gfo)

Mashed avocado, lime,
crispy plantain (pb) (gfo)

bowl food

£10 each

three bowls pp recommended

Roasted corn-fed chicken, barley & wild mushroom risotto

Beef bourguignon, horseradish pomme purée, salsa verde

Mini cheeseburger, tomato relish, garlic mayonnaise

Lemon sole goujon, tartare sauce

Roast cod, herbed fregola, Taggiasche olives, cherry tomatoes

Crispy fried squid, sweet chilli & lime dressing

Pumpkin tortellini, beurre noisette, sage, Parmesan (v)

Woodland mushroom risotto, chervil cream (pbo) (gfo)

Roasted pumpkin, aubergine hummus, pomegranate,
spicy yoghurt (v)

Provençale casserole, couscous, mint Greek yogurt (pbo) (gfo)

sweet

£8 each

Chocolate brownie (pbo) (gfo)

Apple tarte Tatin, Normandy crème fraîche (pbo) (gfo)

Lemon cheesecake (v)

Passion fruit & mango cones (v)

Vanilla crème brûlée (v)

Pumpkin pie (v)

Christmas pudding (v)

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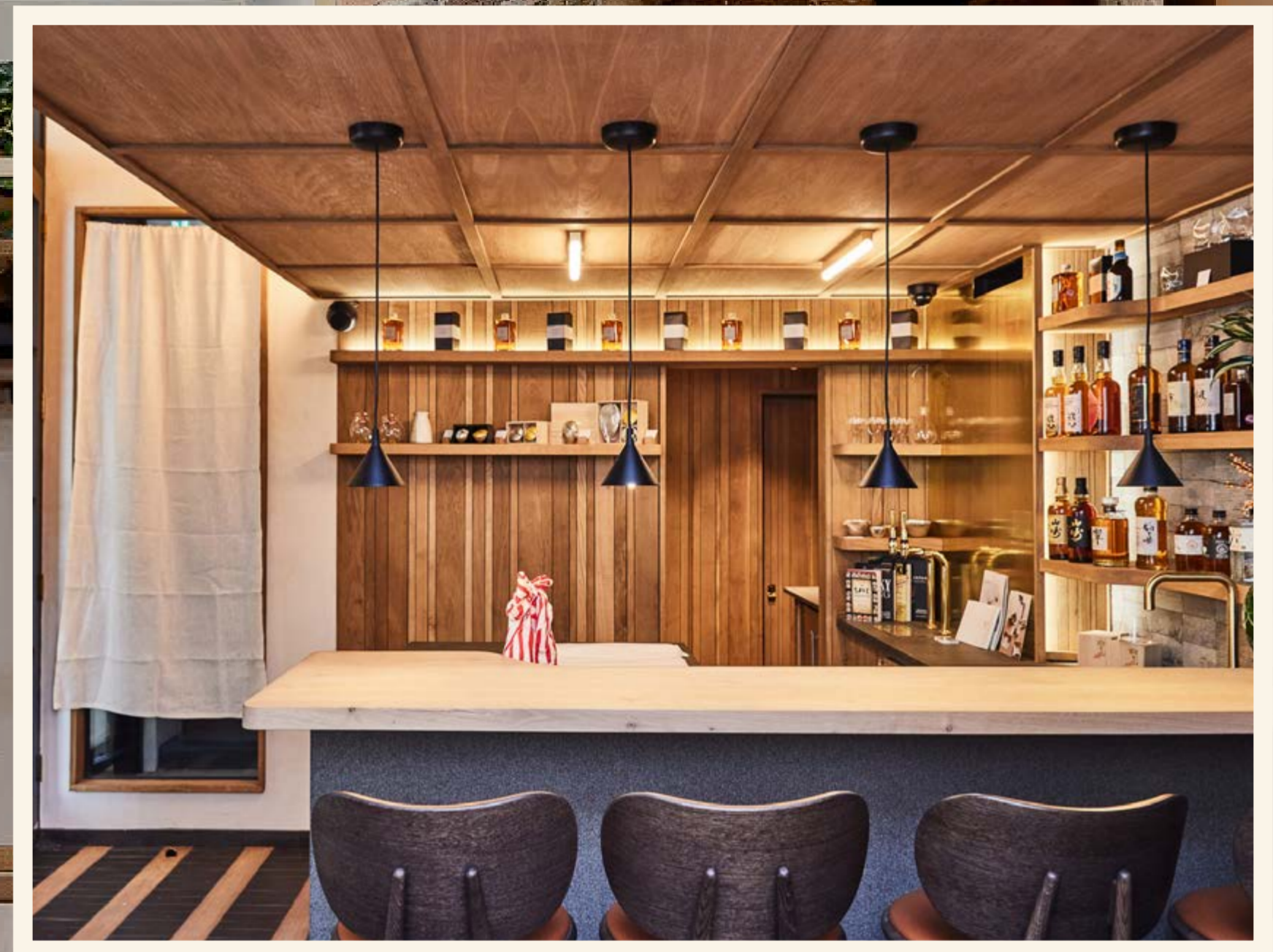
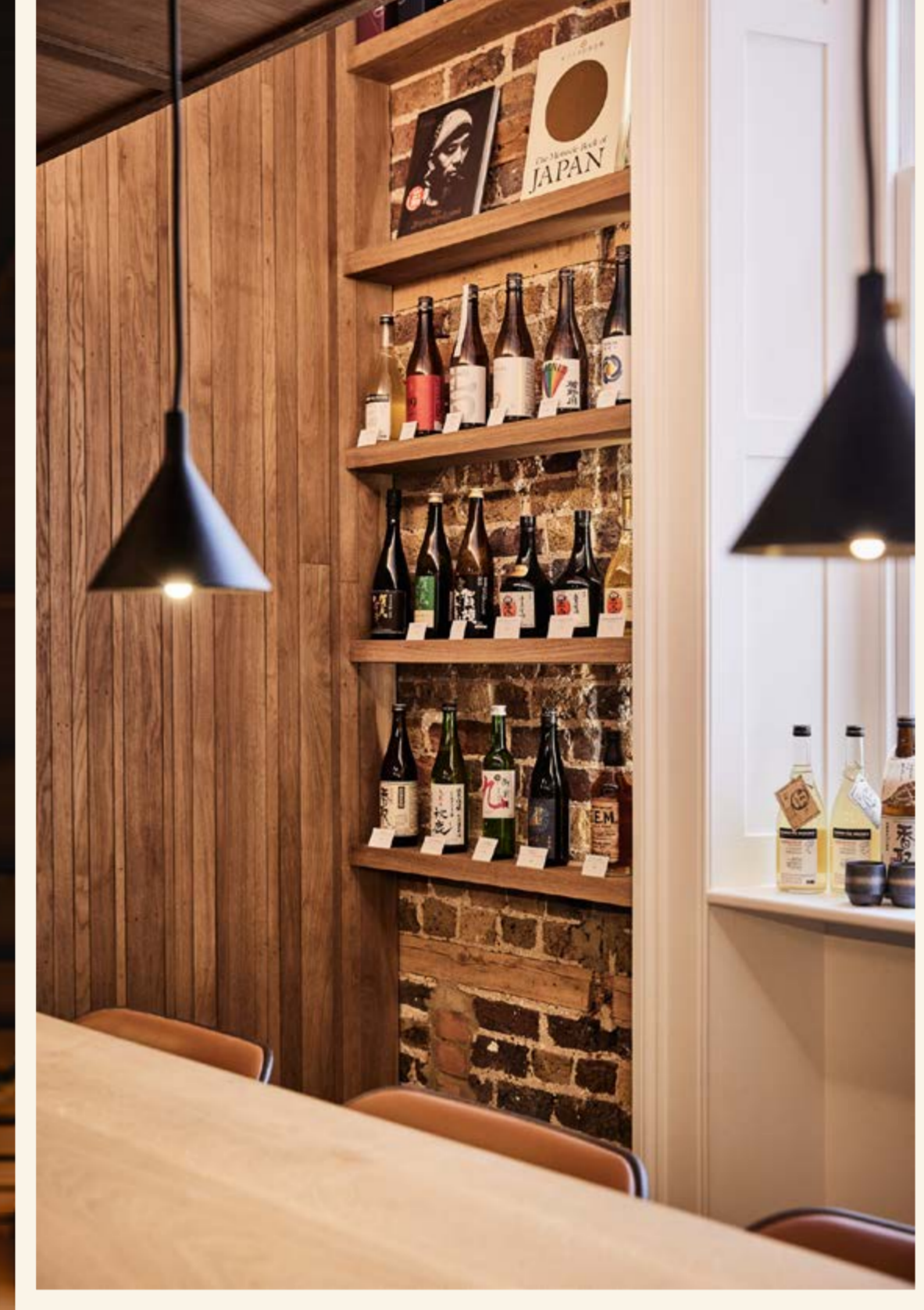


Our Japanese restaurant Sachi is a celebration of Japanese food and craft. Our food is inspired by regional Japanese cooking and made with local ingredients from unique producers.

The strikingly designed open dining room is complemented by hidden booths set in a Japanese garden, an intimate sushi counter, private dining room and decadent late-night bar and lounge inspired by Tokyo's secret speakeasies.

Take over the entire restaurant or book our private dining room.

Sachi



Sachi

PANTECHNICON 10



PRIVATE DINING ROOM

SEATED  24

STANDING  35



SACHI EXCLUSIVE HIRE

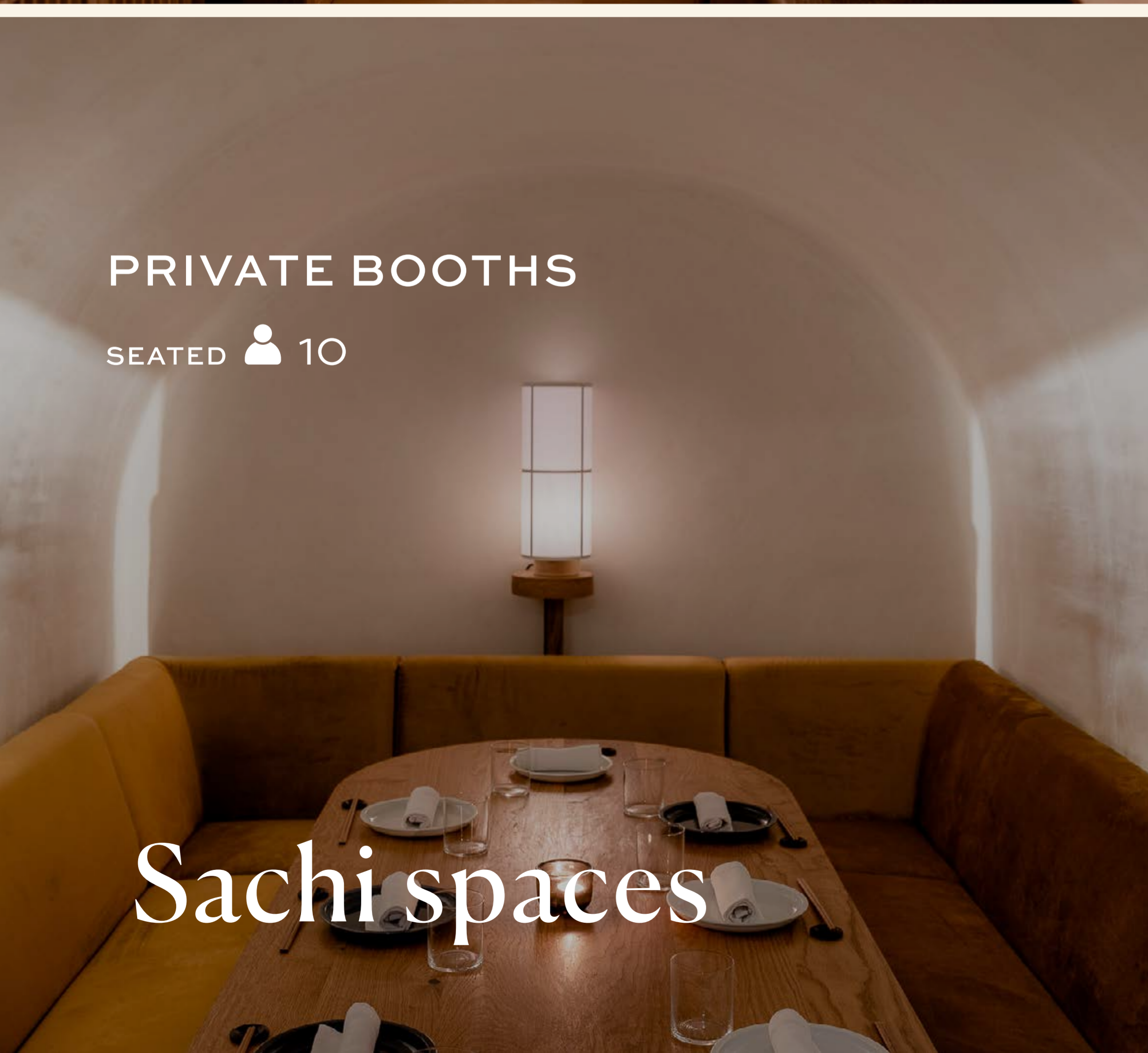
SEATED  72

STANDING  120



SAKAYA

SEATED  8



PRIVATE BOOTHS

SEATED  10

Sachispaces

sachi



FESTIVE SET MENU

65pp



Trout tartare *truffle miso, buckwheat* (gf)

Spinach salad *myoga, sesame* (pb)

Mille feuille *walnut miso, celeriac*

Aubergine *sweet miso, buckwheat* (pb)

Duck *sansho, black cherry*

Nigirizushi *akami, sea bream, trout*

Makizushi *enoki mushroom tempura, shiitake, black garlic*

Jasmine & apple brioche

vanilla rice pudding, jasmine tea, ice cream, apple compote

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sachi



FESTIVE SET MENU

85pp



Toro tartare *truffle miso, buckwheat* (gf)

Persimmon shira ae *tofu, walnut, chrysantemum*

Venison tataki *ponzu, chantarelle, hazelnut*

Monkfish *crispy rice, yuzu kosho tartare*

Aubergine *sweet miso, buckwheat* (pb)

A4 Wagyu sirloin *truffle potato pave, balsamic roasted onion*

Nigirizushi *akami, sea bream, trout*

Makizushi *enoki mushroom tempura, shiitake, black garlic*

Jasmine & apple brioche

vanilla rice pudding, jasmine tea, ice cream, apple compote

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Host your celebration or event of any size with us. Studio is a bright and airy space that is perfect for pop ups, corporate occasions, standing receptions, private events and more.

SEATED  100

STANDING  200

Studio

PANTECHNICON 13

PANTECHNICON

Please drop us an email or give us a call.

EVENTS TEAM

events@pantehcnicon.com

+44(0)207 0345 420

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