



# French flair in sexy setting

PRIVE 249 is the latest addition to Sofitel Brisbane's dining precinct.

Sitting alongside the successful buffet restaurant Thyme2, and behind the Cuvée lounge bar, Prive is sexy, sophisticated and glamorous.

Black glass tables and dark leather chairs fill the centre of the room, with crescent-shaped red studded lounges at either end.

The finest stemware is used and the Italian gold and silver cutlery is rumoured to have cost about \$30,000.

It feels luxurious and offers guests a more formal option to the relaxed Thyme2.

The menu here is described as "French-inspired Australian cuisine", with dishes including crisp-breaded pork trotter, free-range quail with foie gras filling and pan-seared veal liver. Other European and the occasional Asian influence also appear.

We started with the blow-torched king prawns with goats curd salad, baby beetroot and walnut vinaigrette. A light and simple dish, the salad was fresh and the prawns had a slightly smoky barbecued flavour.

Our other entree was the jamon. Served on a wooden board with four slices of toasted tomato bread, this gorgeous Spanish corn-fed cured ham melted in your mouth.

Next was the seared Byron Bay berkshire pork cutlet. The enormous cutlet arrived topped with slices of its classic match: apple, and traditional French sauce charcutiere made with mustard and white wine. While the sauce was rich and complex, the apple gave it light.

We also had the spanner crab, ricotta and mushroom tortellini in seafood bisque. The al-

dente pasta pillows were delicate and tasty, but the bisque was a little too strong for me.

Dessert sweetened us up again with a flaming apple tarte tatin and an apple soufflé. Both were made with French finesse and were the perfect way to end the meal, though a little pricey I thought at \$20 each.

However, the complimentary petit fours, including a caramel slice, may have been built into the cost.

The wine list offers a decent collection of local and international wines, including a number of Queensland's best. However, a few more wines by the glass would have been appreciated.

While our food took a little while to arrive, the attentive and friendly staff ensured we weren't starving by serving us a second helping of the complimentary freshly cooked bread, and attending to our every need without us even having to raise an eyebrow.

Prive 249 is a smart little package and a great addition to the Sofitel.

**WHERE** Prive 249, Sofitel Brisbane, 249 Turbot St, Brisbane City, ph: 3835 3535.

**WHEN** Open Tuesday-Friday noon-3pm for lunch, and from 6pm for dinner; and Saturday from 6pm for dinner.

**WHAT** Entrees \$24-\$35; mains \$35-\$50; and dessert \$18-\$20.

## Verdict

Food	<b>15.5</b>	Service	<b>16</b>
Drinks	<b>15</b>	Ambience	<b>16</b>
All scores are marked out of 20			



She's apples: The pork cutlet at Prive 249