



Coast connection

IF you love the French flavour of Sofitel Gold Coast's Room81, you'll be enchanted by the Brisbane hotel's newly opened Prive 249.

This enticing prospect, just a quick dash down the motorway, makes the loss of general manager Goran Aleksandrovski and other Gold Coast team members a little easier to bear.

It's clear their talents haven't been wasted in the creation of this showcase of French-inspired Australian cuisine.

"Prive 249 is inspired by one of our young, talented and very passionate chefs, Mathieu Astier," says Goran, now the general manager of the Brisbane property.

"It's about creating an overall dining

experience for our guests.

"All your senses are engaged – magical views, sublime flavours, smart service and striking decor, even the cutlery is unique.

"Mathieu and restaurant managers Francois Laran and Jerome Legal all hail from France and boast a wealth of experience in the hospitality industry."

Prive 249's menu focuses on top-of-the-line produce.

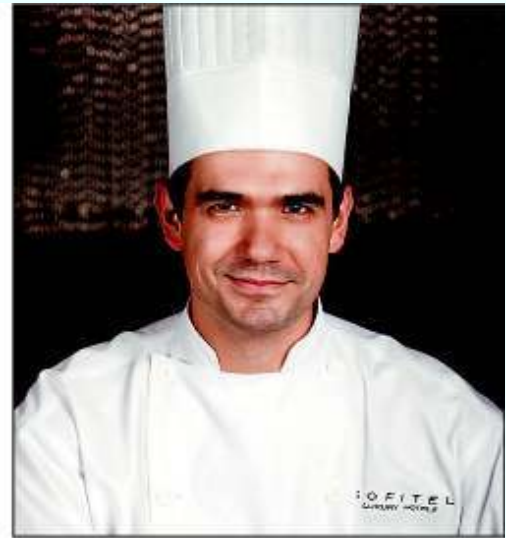
Iberico ham de bellota is likely to be a favourite.

"Iberico ham tastes like no other ham on the market and has an aroma and taste that will surpass that of any other ham you have tasted," says Mathieu.

"Once you have tried this Spanish ham everything else will seem inferior."



Iberico ham is on the menu at the new Prive 249



French chef Mathieu Astier