



Elvis Soiza, Les Clefs d'Or President.

As in previous years, various states will hold their Concierge Ball within the upcoming months. Perth is the first on Sunday 25 October at the Inter-Continental Burswood complex, followed by Melbourne on Sunday 8 November at the Hilton On The Park and last but not least the Gold Coast on Saturday 21 November at the Palazzo Versace. I am sure, as in past years, they will be very successful and a good excuse to catch up with our suppliers and colleagues alike.

Magnificent Whales

Each year the magnificent Southern Humpback whales migrate to and from Antarctica. As these beautiful creatures of the deep make their way through our warm waters they feed, mate and play in the clean, clear blue sea of Moreton Bay. Intelligent and naturally curious mammals, the whales greet their visitors with playful behaviour. You'll be struck by their magnificent grace as these gentle giants breach, blow and frolic only meters away from a vessel. Ask your concierge to schedule a full day whale watching tour with coach transfer from your hotel with Brisbane Whale Watching today.

Vietnamese Cuisine French Culture

A call to arms no more, Brisbane's old army barracks within the Paddington district has been transformed into a new inner-city destination with a variety of shops and cafés. Libertine – a French-Vietnamese restaurant is at its heart. Emitting a modern French inspired design, the space reflects traditional French touches with chandeliers and fringed lampshades with bold red hues on dark backgrounds. Although the decor reflects France, the food is predominantly Vietnamese with a menu that extends from the Northern to Southern regions of the area.

We arrived on a busy Wednesday night and were pleasantly greeted by our French waitress who showed us to our cosy booth. We elected to try the Hanoi Chicken, wok cooked with chilli and lemongrass, and the Pork Celeste, which is consulting chef Lien Yeoman's legendary caramelised Pork Belly. The pork was succulent and tender and extremely tasty. The Hanoi chicken was also a great choice as it was bursting with flavour, with red cabbage as a delicious accompaniment.

What a great night out enjoying traditional Vietnamese cuisine whilst also experiencing an

infusion of French culture. This new restaurant provides an exciting new dining option within this heritage-listed Brisbane development, bringing a blend of cultures together for a truly memorable experience.

Review By James Doyle, Assistant Concierge, Sofitel Brisbane Grand Central.

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Les Clefs d'Or Australia - Queensland Section

Invites you to

The Hospitality Masquerade Ball

Palazzo Versace, Gold Coast **Saturday 21st November**

\$110 per person, which includes a fabulous 3-course meal,
wine, beer, soft drinks, dancing and a show.

For tickets contact Elvis Soiza, Chief Concierge,
Sofitel Brisbane Grand Central on 3835 3535 or email H5992-CR01@accor.com