



Experience the new

Soho Style... decant restaurant



photography by David Sievers

Adelaide's newest 5 star boutique hotel, the Clarion Hotel Soho, has launched its slick & sexy DECANT restaurant, combining mouth-watering modern Australian cuisine with a chic fine dining experience in the heart of the city.

Executive Chef is Jonathan Kemble, formerly Head Chef at Port Willunga's Star of Greece & winner of the prestigious Australian Apprentice of the Year award in 2003.

Standout dishes include: Ginger-Fried Zucchini Blossoms filled with Prawn Mousse On Salsa Verde; Roast Berkshire Pig Scotch Fillet with Parisienne Gnocchi, Walnuts, Baby Spinach & Balsamic; Blood Orange Parfait with Lemon Sago Sauce. These are complemented by an impressive cellar of wines from SA & France's celebrated wine regions.

DECANT is overseen by Maître d' Joseph De Maria, previously Head Waiter at Gordon Ramsey's Boxwood Café at London's Berkeley Hotel.

DECANT SUMMER SPECIAL

Enjoy a FREE glass of wine with any main meal purchased.

DECANT GROUP BOOKING OFFER

With any lunch or dinner booking for 20-30 guests receive a FREE night stay in a luxurious Studio.

SOHO DINNER, BED & BREAKFAST INDULGENCE PACKAGE \$239

Dinner & Breakfast for 2 in Decant & Overnight Stay in Studio. Value \$395

All offers valid for reservations made until 28/2/09. Please mention the Advertiser when booking. Conditions apply.



DECANT OPEN HOURS

Breakfast 7 days 7am-10am | Lunch Mon-Fri 12pm-2:30pm | Dinner Mon-Sat from 6pm

For reservations or enquiries for Decant or Clarion Hotel Soho please call 8412 5600 or email reception@clarionhotelsoho.com.au

The Clarion Hotel Soho is proudly supported by



For reservations or enquiries T +61 8 8412 5600

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