

## The pleasure principle

Sweet treats in Saint Lucia, nature's playground at Ningaloo Reef and a warm modernist welcome in Wellington.



### Hotel Chocolat

Death by chocolate is a concern at this aptly named hotel built within a 57ha cacao plantation. Guests are literally surrounded by the stuff and can follow the chocolate-making process from cacao pod to bar of melt-in-your-mouth goodness; while the hotel's Boucan Bar specialises in fresh-from-the-tree mango bellinis for a more adult sugar hit. To come down from the sugar high, the Caribbean beach is lounge-ready. If you've still got a taste for the sweet stuff, the hotel spa continues the chocolate assault with a massage featuring exfoliating cacao nibs and oil. While the Cocoa Cottages are a perfect couple's hideaway, the Cocoa Pods (to open in December), decked out in crisp white and, of course, a rich chocolate-inspired brown, have space for up to four guests. From £225 (\$358).

The Rabot Estate, Soufrière, St Lucia, West Indies.  
+44 (0) 844 544 1272. [www.thehotelchocolat.com](http://www.thehotelchocolat.com)

#### OHTEL

66 Oriental Parade, Wellington, New Zealand.  
+64 (4) 803 0600. [ohtel.com](http://ohtel.com)

This modernist boutique hotel on the waterfront in Wellington, at the city end of Oriental Parade, has a small sun-drenched lobby that does double-duty for breakfast, magazine-scoping, pre-dinner bevies and as a mustering point and front desk. The Ohtel is tiny – just 10 rooms – so it feels a little like staying with a friend. The low-key, unflappable staff add to that sense of familiarity. There are lots of good interior touches: photographic panels, idiosyncratic colours, Scandinavian-chic-meets-retro furnishings – with each room a law unto itself. From \$NZ265 (\$210).

