

Ohtel Wellington - 15 May, 66 Oriental Parade

Okay, so here's a first for texture (I think). I'm reviewing a hotel.

And guess what? It's freakin' cool baby.

Ohtel is situated on the prime real estate of Wellington's Oriental Parade. It's a fairly compact building, with an understated yet stylish exterior.



The theme throughout the hotel is 50's urban chic. From it's framework to the fixtures and furnishings, Ohtel's entire look feels like a happy walk through the mind of a talented (yet eclectic) designer. And with only ten rooms available, you can tell that the emphasis is on quality, rather than packing customers in like inferior cattle.

I was drawn into Ohtel's comforting arms over the promise of "Fondue Fridays". An end of the week lounge experience that kicked off at 6pm, every Friday night.

We arrived just before 7 to settle into the downstairs communal area. My eyes devoured some of the visual candy on offer, finding a plethora of designer knick-knacks laid about with seemingly wilful abandon. A prime eye-catcher was the colour changing, lit Perspex box that doubled as a table. I could have watched that thing for hours on end.

But it was time to feast, as our gracious hosts had whipped up a tasty chocolate fondue, served with an abundance of ready to dip goodies. I'm talking thick wedges of apple, pear, banana, grapes, marshmallows, banana bread, and some scrumptious chocolate brownies. Foodie heaven indeed.

The dip-a-thon was nicely set off by my vodka martini, enhancing the chocolaty tastes, and leaving my mouth zinging with a host of vibrant flavours.

The rooms themselves are spacious and welcoming: two words that many hotels have trouble pronouncing, let-alone providing for guests. Ohtel's European, high-style feel, neatly integrated itself into the living space. It allows room to move, but surrounds guests with some classy touches that really make for an enjoyable personal environment.

Ohtel is one secret that can't be kept for long. Hip, comfortable, and intelligently designed, it won't be long till it's fully booked for months at a time. Better get in quick kiddies.

Go to www.ohtel.com for more details and to find out how to book a room.

-Darren

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