





PEOPLE IN GLASS HOUSES

Following the many famous fashion houses that have turned their hands to hotel design, two of the biggest names in crystal have made the leap. Based opposite MoMA in Manhattan is the **BACCARAT HOTEL & RESIDENCES** ([glistening prismatic glass facade and interiors dripping with crystal chandeliers. In France's Alsace region, **VILLA ERNE LALIQUE** \(\[when visiting their factory, has opened its doors as a six-bedroom hotel with a superlative restaurant. Central to the concept is the wine cellar, where 20,000 bottles are concealed behind 14 crystal panels, designed by Lalique in collaboration with Damien Hirst.\]\(http://villanelalique.com\), the Tintin house where Lalique and his family stayed</p>
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<div data-bbox=\)](http://baccarathotel.com), pictured above, with a</p>
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ATTENTION TO DETAIL

My notebook was not ready to record these important details - the perfect South Kensington location, the 126 rooms all individually decorated, the contemporary art, the fine Town House restaurant and bar - when I found myself instead reaching for my phone to take photographs of the bookcases, the sofas, the colour of the walls... In the true spirit of the supplement, **THE KENSINGTON HOTEL** fulfilled all the criteria of a place of design inspiration: a home from home that, quite literally, fuelled my imagination with what could be achieved should I finally let the builders through my front door. The hotel was bristling with contented guests and there was barely a free table in the bar or at breakfast. This is a beautifully refurbished gem of a hotel, right up there with the best of London's addresses. Double rooms start at £200 a night, rooms only 020-7589 6300; dphcollection.com/kensington

Situated in rural south-eastern Mallorca, **CALREIET** is a holistic retreat with 15 bedrooms and suites set in lush Mediterranean gardens. These have been reimagined by British designer Graham Lloyd-Bruce and are a feast for the senses, with courtyards and terraces surrounded by scented oleander, bougainvillea and rosemary, and orchards of olives, figs and pomegranates. Rooms start at €275 a night, calriet.com

DESIGNER HOME



Andre Fu, the Hong Kong-based architect and designer is credited with the creation of Villa La Courte in the Chateau de Courte in the Alsace region. He is also the author of the book *Design, Art and Architecture: A Conversation*.



Michael Dapic is the interior designer at The Villandry Hotel in Dublin, which opened in July. michaeldapic.com



Canadian design for **Yoko Pustalberg** is based at work at the new Four Seasons Hotel New York Downtown, incorporated within an 82-story tower. yokopustalberg.com

CAYMAN MAR
LITTLE CAYMAN
GRAND CAYMAN

3 of life's
little luxuries

CAYMAN ISLANDS
caymanislands.gov.ky

There's more than one type of
seahorse in the Cayman Islands.

BRITISH AIRWAYS



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Canadian design duo **Yabu Pushelberg** are hard at work at the new Four Seasons Hotel New York Downtown, incorporated within an 82-storey tower. yabupushelberg.com
fourseasons.com

Situated in rural south-eastern Mallorca, **CAL REIET** is a holistic retreat with 15 bedrooms and suites set in lush Mediterranean gardens. These have been reimagined by British designer Graham Lloyd-Brunt and are a feast for the senses, with courtyards and terraces surrounded by scented oleander, bougainvillea and rosemary, and orchards of olives, figs and pomegranates. Rooms start at €275 a night. calreiet.com ▷



The page The Pig near Bath is an excellent example of the garden as the entrance. At the entrance, formal borders contrast with wilder meadow areas. Opposite the entrance flower



FROM PLOT TO PLATE

CLARE FOSTER VISITS THE PIG NEAR BATH, WHERE SHE DISCOVERS THAT A PRODUCTIVE KITCHEN GARDEN AND A WASTE-NOTHING ETHOS ARE AT THE HEART OF A HOTEL GROUP THAT EXEMPLIFIES THE BEST OF BRITISH FOOD IN AN INFORMAL SETTING

Photographs JIMMY SARGENT

The Pig hotels have a single yet fabulously successful formula: good, local food + relaxed, shabby-chic environment + customer lovers. Owner Robin Hutton, the man behind the Hotel du Vin chain and the Lime Wood hotel in the New Forest, got it exactly right when he opened the first Pig hotel in Brockenhurst in 2001. He has since opened three more: the Pig on the Beach in Studland, Dorset, and the Pig near Bath, with another due to open in Devon in June. All have the same ethos, with kitchen gardens, chickens, bees and, of course, the eponymous pigs right there in the hotel grounds, ensuring that the food delivered into the kitchens is as fresh and as local as possible. What can't be sourced on site comes from within a strict 25-mile radius.

"The Brockenhurst hotel already had a kitchen garden, and I started creating a formula in my mind that was driven by the garden and what we could produce," explains Robin. "Now it really informs everything we do - all the Pig hotels are defined by their kitchen gardens, and if there isn't one there, we make one." Robin's son Ollie has been instrumental in setting up each of the kitchen gardens, which are all run with military precision to ensure that the widest possible variety of fresh ingredients can be supplied to the chefs. Now head gardener at the Bath near Bath, Ollie helped create the Bath garden from scratch. Two years on, it looks as if it has always been here, with the immaculate rows of vegetables creating a tapestry of colour and texture that makes the garden as attractive to wander around as it is productive.

"We don't waste anything," says Ollie. "We preserve, pickle and smoke, we use edible flowers as garnishes, and we try to use every part of the vegetable, including leaves and stalks. Literally 100 per cent goes into the kitchen." From earthy Jerusalem artichokes in winter to the sweet summer bounty of courgettes, purple onions and leafy chard, there is never a moment when the garden is dormant. Ollie works daily with the chefs to make sure that whatever is ready to harvest gets onto the menu as

Delia Kate and climbing beans in the kitchen garden. Chrysanthemum in front of the kitchen garden. The entrance to the kitchen garden. Ornamental borders. The greenhouse (left) and the kitchen garden. Deer roam a nearby parkland (right).



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Need to know: For a true garden experience, book The Hole (£220 network, £170 weekend), or the Apple Tree (£200 network, £100 weekend) - rooms hidden away in the grounds

quickly as possible. From plot to plate, the produce from the garden is served up within hours of being picked, which is something that chef director James Golding is passionate about. "The flavour of freshly picked vegetables is incomparable to something that's been sitting on a plane and gas-ripened in transit. It's a challenge for our chefs to use all this produce imaginatively, but it's also a hugely rewarding exercise to have everything on the doorstep."

In the conservatory-style dining room of the Pig near Bath - which is decorated like a potting shed, with stone-slab flooring, seed boxes and pots of herbs - guests will experience the intense, fresh flavours of the "Literally Picked This Morning" menu, with dishes like garden kale and rocket salad with beetroot and shallot dressing or mousses, garden pickles and chargrilled chicken. And, of course, there is pork galore, from the scrumptious plates of "Piggy Bits" to succulent sausages and bacon from the garden smokehouse.

The hotel has an informal country-house style that makes it as appealing to young urbanites as to an older clientele who perhaps stay mid-week to escape the crowds (weekends at any Pig are always full and have to be booked months in advance). In summer, you can sit outside in the garden, with views of the deer in the parkland beyond. Hammocks are strung between trees, bees buzz in the orchard and friendly pigs snuffle happily in their leafy field - it's as near to a pastoral paradise as you'll get in this day and age, and all of us deserve a slice of something like this from time to time ☺

The 29-bedroom Pig near Bath has midweek rooms from £189 a night and weekend rooms from £289 a night (01793-490490 thepighotel.com)

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