

Belle Mont Farm hotel, Kittitian Hill, St Kitts: review

Kittitian Hill, St Paul, St Kitts. [Show on map](#)

Belle Mont Farm is a St Kitts hotel offering hilltop splendour, private plunge pools, roll-top baths, exceptional dining and terrific views across the island and Caribbean Sea to neighbouring St Eustatius.

Expert Rating
 8/10

Price From
£509

Expert Review

Map & Contact



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Nigel Tisdall

Nigel Tisdall has been writing travel stories for the Telegraph for over 25 years. His globetrotting career began with a train ride from London to Hong Kong; since then we've sent him everywhere from Antarctica to Zanzibar.

A new hillside resort set on an organic farm offering golf, creative cuisine and a commitment to “sustainable luxury”.

Best hotels in St Kitts

Location



Kittitian Hill occupies a 400-acre former sugar plantation in the north-west of St Kitts that is now the site of an ambitious real estate development featuring clusters of cottages, villas and residences set beside Irie Fields, an Ian Woosnam-designed championship golf course (only nine holes are open at present). Transfers from the airport take 30 minutes and the island's best white sand beaches are 18 miles away. Set high up in the hills at 1,000ft, Belle Mont Farm is the first phase of accommodation to open with 42 one-bedroom guesthouses launched in December 2014, with another 42 to follow. There are terrific views across the island and Caribbean Sea to neighbouring St Eustatius.

Style/character



Modern Caribbean - the look is traditional but the facilities are 21st century. After a long, climbing drive inland, guests arrive at the lofty Great House with its replica sugar mill, panoramic infinity pool, broad terraces and the state-of-the-art Warehouse workout room. Designed by Bill Bensley, well-known for his high-end properties in Asia, the feel is smart, spacious and style-savvy with blue a predominant colour. The cottages are roofed with traditional wooden shingles, the Mill bar is dressed with vintage wirelesses, there are huge travellers' chests and unexpected metal flooring in the lounge and dining areas. The result is very enjoyable, without taking over.

Service



It's early days for this pioneering hotel but the staff are cheerful and enthusiastic. Although disruption is kept to a minimum, there's no escaping the fact there is still plenty of construction going on in other parts of the estate.

Rooms



Almost all the standalone one-bedroom cottages come with a private plunge pool. The interiors have a colonial elegance with dark woods, louvred doors, roll-top baths and vivid works by local artist Kate Spencer. Instead of a television there is a drop-down projection screen and there is a complimentary minibar and organic toiletries. Note that the bath, shower, washbasins and WC are all outside, with screens and foliage providing privacy. At this altitude it can feel cool in the winter months, so pack a warm layer and some insect repellent.

Food & drink

 9/10

Discovering the Caribbean-inspired cuisine of French chef Christophe Letard is one of the highlights of a stay here. Rich and inventive, it makes the most of the organic produce grown at Belle Mont Farm and features dishes such as lemongrass-poached lobster with dasheen risotto, cinnamon-braised goat loin and passion fruit and coconut baked Alaska. The farm-to-table menus served in the industrial-look restaurant, The Kitchen, change daily and offer four- to seven-course menus, plus there's a popular champagne Sunday brunch with more than 30 dishes. Breakfast is served in your room, a tray of delights that might feature freshly-squeezed watermelon juice, coconut bread with cinnamon, hot frittata and yoghurt with Nevisian honey. In addition, there is a daily box of farm-fresh fruit delivered to your room.

Value for money

 7/10


The resort's "Signature Stay Package", starting from £1,609 per night based on two sharing, includes use of the private terminal, Yu Lounge, at St Kitts International Airport, transfers, all meals including tasting menus, unlimited golf with caddie service, a daily US\$300 (£192) spa credit and service. Alternatively, standard rates with breakfast start at £509 per night based on two sharing. Prices vary according to season and are highest from mid-December to mid-April, minimum stay two nights.

Access for guests with disabilities?

There are no accessible rooms.

Family-friendly?

This is a hotel best-suited to couples and golf-lovers, but children of all ages are welcome to stay. Rates are half-price for children aged 12-16, unders 12s free.

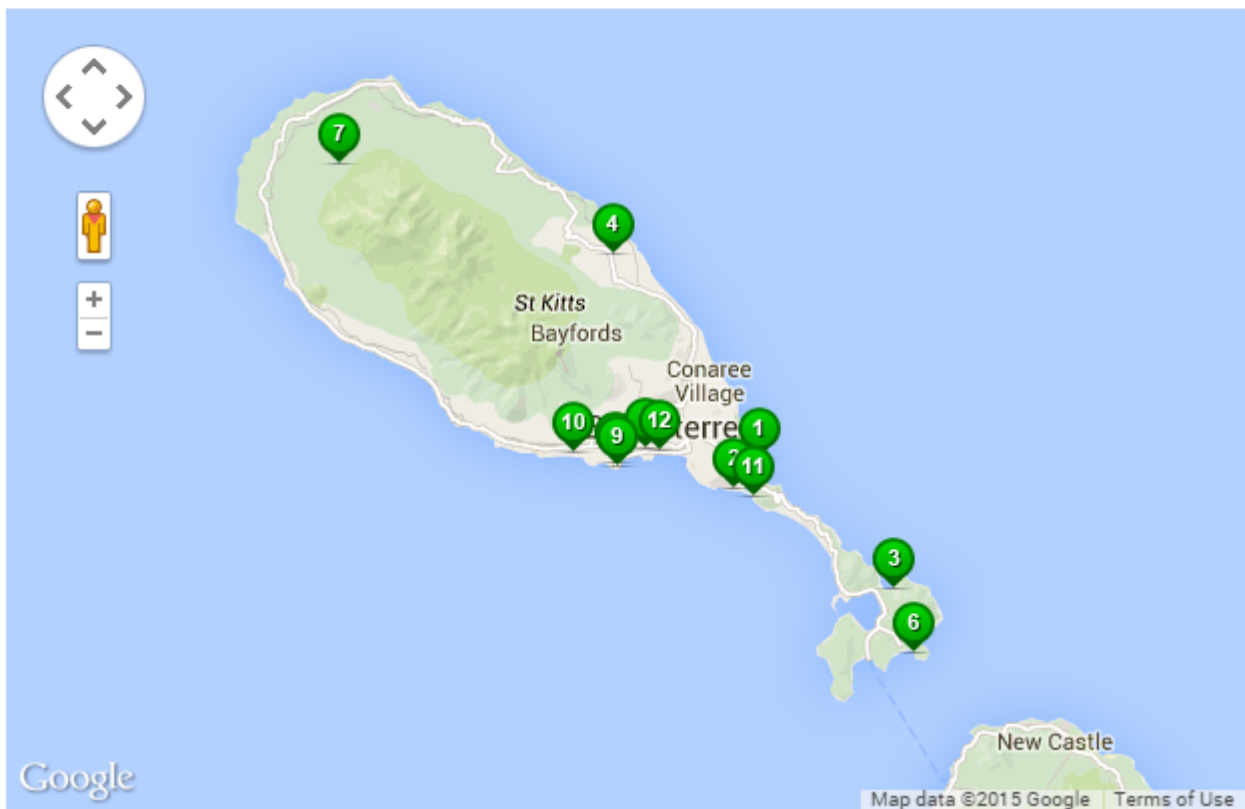
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St Kitts restaurants

An insider's guide to the best places to eat in St Kitts, including where to go for fresh fish, contemporary Caribbean cuisine and beachside dining. By Nigel Tisdall, Telegraph Travel's St Kitts expert.



You can eat well in St Kitts, mainly because this is a place where the islanders still bother to go fishing every day. The choice of dining options is small but satisfying and ranges from unpretentious spots that are clean, cheap and welcoming to smart, internationally-savvy restaurants that are worth dressing up for. Unlike on some Caribbean islands, where the menus and settings can get very fancy (and pricey), eating out on St Kitts remains an honest, if often spicy, pleasure.

Prices below include tax and service but not drinks. In low season (late May to late October) some restaurants reduce their opening hours or close for a few weeks, so always call ahead.

£££

The Kitchen (7)

French chef Christophe Letard is creating a groundbreaking Caribbean-inspired cuisine at this modern restaurant high in the hills above St Paul's. Part of Belle Mont Farm, a new luxury hotel set on a 400 acre organic farm, it has panoramic views over the north of the island and airy, industrial-look interiors. The farm-to-table menus change daily with four- to seven-course menus featuring locally-sourced dishes such as lemongrass-poached lobster with dasheen risotto, cinnamon-braised goat loin and passion fruit and coconut baked Alaska. There's also a popular champagne Sunday brunch with over 30 dishes. If you're touring the island and want to see what is one of the most exciting openings on St Kitts in recent years, I recommend making a reservation.

Address: Belle Mont Farm, Kittitian Hill

Getting there: a taxi from North Frigate Bay costs around US\$36/EC\$97 one-way

Contact: 001 869 465 7388; bellemontfarm.com

Opening times: daily, 7am-11am; 11.30am-2.30pm; 4pm-6pm; 6.30pm-10pm

Prices: four-course meal US\$85/EC\$230

Payment type: credit cards accepted

Reservations: recommended

££

<http://www.telegraph.co.uk/travel/destination/stkittsandnevis/78476/St-Kitts-restaurants.html>

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St Kitts and Nevis: new hotels and restaurants on the Caribbean's isles of plenty


These are exciting times for St Kitts and Nevis, with new hotel developments and fine dining providing new reasons to visit this part of the Caribbean

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Montpelier Plantation and Beach Hotel, a firm favourite with British travellers, has unveiled six redesigned rooms splashed with colour

By Nigel Tisdall
8:00AM GMT 11 Jan 2015

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By Nigel Tisdall

8:00AM GMT 11 Jan 2015

 Comment

Could this be the Noma of the Tropics? Sitting in the lofty dining room of The Kitchen, an airy new restaurant set high up in the green hills of St Kitts, I'm astonished by the rich and creative dishes being laid before me. Lemongrass-poached lobster with dasheen risotto, cinnamon-braised goat loin, passion fruit and coconut baked Alaska...

While the Caribbean offers everything you could wish for to create a sensational cuisine – abundant fish, luscious tropical fruits, myriad spices, excellent chocolate – eating out here has always been a mixed bag. At one end of the scale there's the pile-it-high school of devouring with its sauce-smothered mains and plates crammed full with rice and peas, macaroni cheese, boiled veg and industrial coleslaw.

At the other is the overpriced world of fine dining where high-class ingredients, from prime US dry-aged steaks to oysters from Arcachon, get flown in at absurd expense in the belief that the mother country knows best. Yet just outside the restaurant window lie fertile soil, bountiful seas and sugar cane fields that produce that most versatile and engaging of spirits, rum.

Charged with making the most of the 400-acre organic farm where The Kitchen rests, its Normandy-born executive chef, Christophe Letard, clearly appreciates all this. Throwing out all the cook books, he has created a locally sourced menu that is truly exciting with intriguing treats such as papaya gazpacho, guava-cured ham and spiced carambola with Scotch bonnet olive oil. No wonder The Kitchen has been a hit since opening in July, with its champagne Sunday brunch, featuring 30 dishes ranging from lobster fricassée to soursop sorbet, the pièce de résistance.

Last month a companion hotel, Belle Mont Farm, opened. Designed by Bill Bensley, best known for creating premier south-east Asian resorts such as the Four Seasons Langkawi in Malaysia and the Hotel de la Paix in Siem Reap, Cambodia, its one-bedroom, adults-only guesthouses are smart, style-savvy sanctuaries.

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Traditional features such as verandas and wood shingle roofs are matched with 21st-century amenities – instead of a TV you get a tablet and a drop-down projection screen. The interiors have a colonial elegance with dark woods, louvred doors, roll-top baths and vivid works by local artist Kate Spencer.

Each morning guests receive a box of farm-fresh fruit, while breakfast – another Letard sensation – is served beside your plunge pool, a tray of delights that might feature freshly-squeezed watermelon juice, coconut bread with cinnamon, hot frittata and yogurt with mint and Nevisian honey.



Belle Mont Farm and The Kitchen are part of a large and ambitious development, Kittitian Hill, that seeks to raise the bar in the world of sustainable luxury. So far 42 guesthouses are open with another 42 to come, followed by Yaya Groves, a collection of three and four-bedroom residences that will suit families.

There is an Ian Woosnam-designed golf course, with nine holes already open for play, and a rainforest spa on the way. There's no beach, but Kittitian Hill does have a seaside outpost beside the black sands of Dieppe Bay, with a laid-back bar, The Lime Behind The Lemon.

Will we want to stay here? That depends if you are an up-in-the-hills sort of traveller, who will relish Belle Mont Farm's terrific views across the island and sea to the neighbouring Dutch island of St Eustatius. At 1,000ft you'll probably need that Frette robe in the wardrobe in winter months, and for guests with concerns about mosquitoes, privacy and air conditioning, the fact that the bath, shower and WC are all outdoors may be off-putting.



Kittitian Hill is a colossal project costing \$400 million (£262 million) that will not be completed until 2019, and has been kick-started in part by the Citizenship by Investment programme, more crudely known as "property for passports". Find \$400,000 (£262,000), invest in some real estate, and in return, after vetting, you and your family can get a St Kitts & Nevis passport allowing visa-free travel to more than 120 countries, plus numerous tax benefits.

The islands pioneered this trade-off in 1984, and it is now offered by others such as Antigua, Grenada and Dominica, which are likewise seeking ways to beat the recession and stimulate growth. The scheme has gone down well in China, Russia and the Middle East, but is controversial, not least because some of the developments thrown up to feed this market are ugly and cynical affairs with bland apartments that will never be visited by their absentee landlords.

This isn't the case at Kittitian Hill, where the design values are impressive and there is an obvious commitment to respect natural beauty – and, as the blather goes, "avoid the repurposing of trees". As well as benefiting the islanders (some 650 jobs have been created in construction and staffing), it is welcome news for travellers to St Kitts.

Astonishingly, for the past six years – flights started in 2009 – the island has been served by a twice-weekly British Airways flight from Gatwick, yet in all this time there has only been one hotel that is, in my view, worth crossing the Atlantic for – the very civilised Ottley's Plantation Inn. Thankfully, its sister island of Nevis, just two miles east, has a wealth of fine places to stay, including several characterful plantation hotels and a beachfront Four Seasons resort with golf course.

Now, at last, St Kitts has two high-end properties, and within a year or so there will be three when a five-star Park Hyatt resort, the first in the Caribbean, opens on Banana Bay. The island's best beaches are all set on a south-eastern peninsula, much of which is now being transformed by another mega-development, Christophe Harbour.

This spring will see the opening of a superyacht marina, a Tom Fazio-designed golf course is in the pipeline, and a moneyed scene is already developing around its Pavilion restaurant and the new nautical-themed Salt Plage bar on Whitehouse Bay.

Premium travellers can also take advantage of Yu Lounge, a private terminal at St Kitts Robert L Bradshaw International Airport that opened in May. Initially launched in Mauritius, this offers a slick fast-tracking of immigration and customs formalities complete with limousine transfers, tapas and coupes of Veuve Clicquot. Its sleek Asian interiors will appeal to jet-setters, honeymooners and the queue-shy, while the outdoor pools and loungers could be handy for a last sunbathe before flying back to the chills of Blighty.

<http://www.telegraph.co.uk/travel/destinations/centralamericaandcaribbean/saintkittsandnevis/11335882/St-Kitts-and-Nevis-new-hotels-and-restaurants-on-the-Caribbeans-isles-of-plenty.html>

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