

## Provençal Pampering

## SAMPLE

### DOWN THE RABBIT HOLE

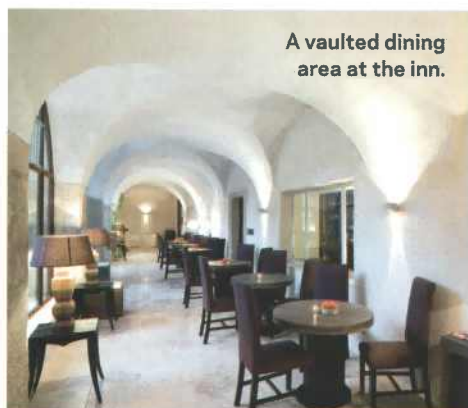
**SINGAPORE** In this food-obsessed city, where new restaurants and bars multiply like bunnies, what does it take to become the dining spot of the moment? Follow the **White Rabbit** and restore a British Colonial-style chapel dating to the 1940s in the Dempsey Road neighborhood. Then commission stained-glass windows, fill every nook with knick-knacks (a butler-boy statue, antique chemist bottles), and install banquettes and cozy corners where couples can sneak kisses. Ambience alone isn't enough, however, so chef Daniel Sia, who trained under famed British chef Marco Pierre White, created a menu of elevated comfort food (including macaroni and cheese with black-truffle shavings). The cocktail list has twists, too, like a gin fizz enhanced by grapefruit and elder-flower water. Add a sculpture garden on a grassy knoll, and voilà! The White Rabbit hops ahead of the herd. 39C Harding Road; 011-65-6473-9965; [thewhiterabbit.com.sg](http://thewhiterabbit.com.sg).

HUI FANG

PHOTOGRAPHS: CLOCKWISE FROM BOTTOM LEFT: COURTESY LE COUVENT DES MINIMES HOTEL & SPA (2); COURTESY THE WHITE RABBIT

Reflecting pools outside Le Couvent des Minimes, in Provence.

**FRANCE** **Le Couvent des Minimes** was founded by monks in 1613 and once served as the center of naturalist studies for Louis XIV's personal botanist. Today the forty-six-room hotel and spa in the village of Mane-en-Provence still capitalizes on its wild surroundings and long history. Though the inn has been refitted with modern amenities—Wi-Fi in every room, satellite TV—nature remains the focus, especially in the spa, the first in a French hotel to be devoted to the local body-care line L'Occitane. The menu for the intimate six-room spa incorporates lavender, verbena, honey and fruit grown on the grounds; not to be missed are the contouring apple-almond facial, the almond scrub and the soothing olive body massage. Should the fragrant treatments tempt your palate, head to the whitewashed cloister for chef Philippe Guérin's Provençal specialties like pan-seared Sisteron lamb with stuffed zucchini flowers, and white-chocolate flan with black cherries. Then walk it all off in the romantic terraced garden, with the moon as your guide. *Double rooms from \$268, suites from \$457. Chemin des Jeux de Mai; 011-33-4-92-74-77-77; [couventdesminimes-hotelspa.com](http://couventdesminimes-hotelspa.com).*



A vaulted dining area at the inn.

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An alcove at the White Rabbit, in a former church in Singapore.