

RESORT
REPORT
P. 62

Islands

Enthusiast Travel Since 1981

WHY
AREN'T
YOU
HERE
YET?

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WHERE TO GO IN

November

BARBADOS

Less than five hours from NYC. In-flight meal: tapas.
P. 26

December

LOS CABOS

Back and better than ever after Hurricane Odile.
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February

MARTINIQUE

It's like summer in the South of France — without the jet lag.
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NOVEMBER 2015
\$4.99 US / \$6.99 CAN
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ESTATES OF PLAY

Live at a Caribbean resort year-round: In the BVI, Oil Nut Bay's Jewel Box Beach Villa (above) lets you enjoy the private island resort's amenities and direct beach access (\$4.9 million, oilnutbay.com), while Turks and Caicos' Dunes at Grace Bay Resorts offers up one-bedroom villas with outdoor showers and private pools (from \$4.25 million, gracebayclub.com).

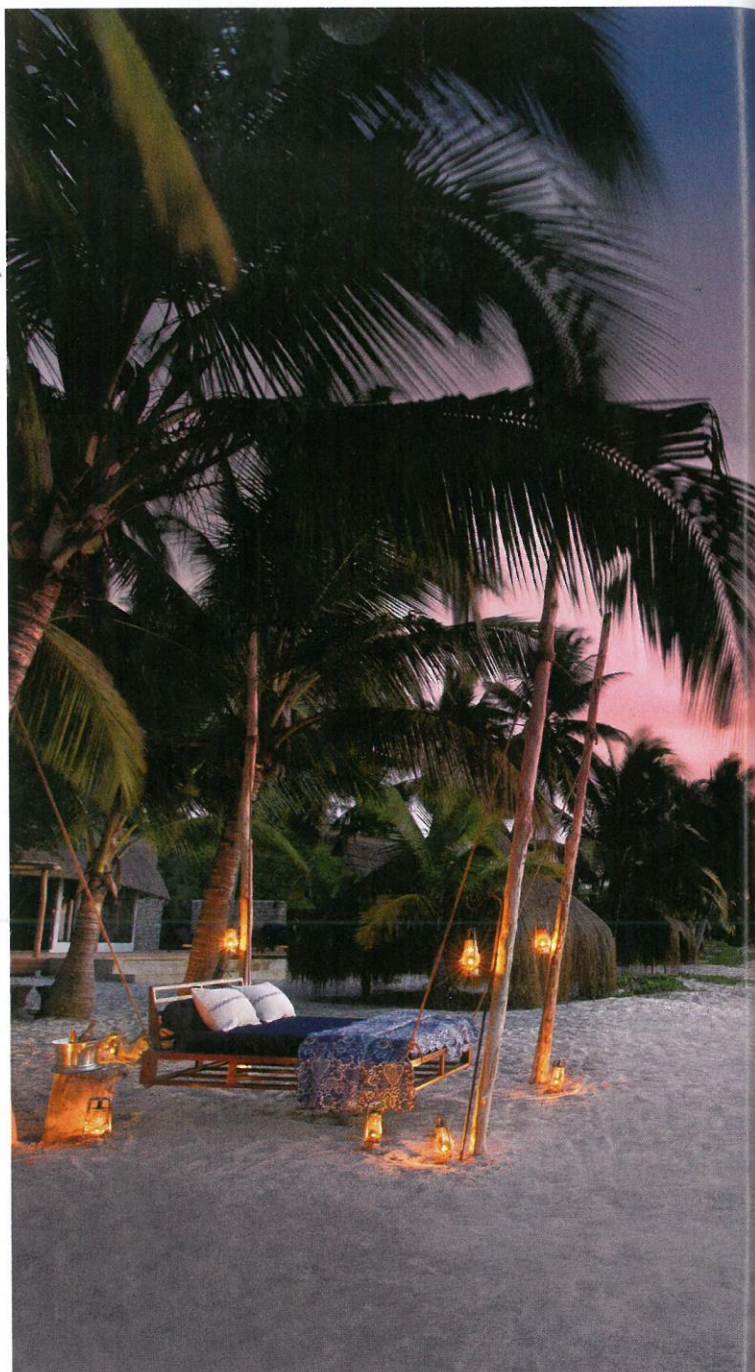
RESORT REPORT

KEYS TO THE KEYS

Key Largo's hotly anticipated Playa Largo Resort & Spa (from \$319, playalargoresort.com) opens in December, with 144 rooms, 10 bungalows and a villa, plus four dining options, including a steakhouse and a ceviche bar. Watch the sun set from the 745-foot-long strip of powdery bayfront beach as bonfires and lounge music set the low-key mood.

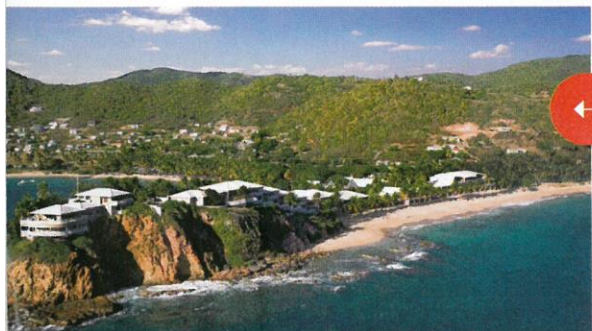
OLD IS NEW AGAIN IN MAUI

The legendary Travaasa Hana Maui (from \$400, travaasa.com) has just begun a \$12 million restoration project, meaning the resort at the end of the Road to Hana will be newly paved by year's close. Look for restored lanais, panoramic sliding-glass doors, and handcrafted furniture forged from sustainable materials and *kapa*, Hawaiian bark cloth. And yes, all 70 bungalows will stay true to their 1946 roots: no radios, no clocks, no televisions.



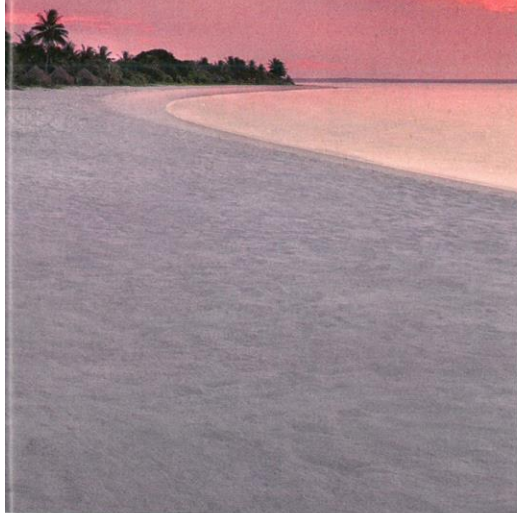
ANTIGUA'S SHAPING UP

Take that carried-over week of vacation and turn it into a full-body makeover at Antigua's all-inclusive Curtain Bluff during its January boot camp, hosted by celebrity trainer Adam Rosante, author of *The 30-Second Body*. Days start with sun salutations on the sand, followed by all the Zumba, aqua-aerobics and guided walks you can fit in. Plus, get a bit of TLC with two spa treatments per guest included. (Jan. 16-21, \$3,375 per person per week; curtainbluff.com)



MOZ DEF

Mozambique's Bazaruto Archipelago has just a handful of hotels, among them the rechristened and Beyond Benguerra Island (from \$695 all-inclusive, andbeyond.com). The 13 villas, three-bedroom casa and lodge recently received a multimillion-dollar overhaul. What didn't change: its prime location, deep within a national marine park. Canoe, horseback ride or order a cocktail from an old *dhow* converted to a beachfront bar.



COMPILED AND WRITTEN BY
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SAMUELSSON IS COOKING IN BERMUDA

Along with a \$90 million renovation, Bermuda's Hamilton Princess & Beach Club, a Fairmont Hotel (thehamiltonprincess.com) has recently debuted Marcus, a Caribbean-influenced casual restaurant by star Swedish-Ethiopian chef Marcus Samuelsson. The wunderkind's signature polyglot take on cooking will be front and center in dishes like grilled conch tostadas and blackened fish and grits. Pair it all with the Harlem-based chef's version of the island's house cocktail, the Dark and Stormier.

MIAMI ON A BUDGET

This new stay proves you needn't trade great design (or a great location) for value. The Joie de Vivre hotel chain's first East Coast entry, the 1940s deco-revival Hall South Beach (from \$188, jdvhoteles.com), opened its doors last month. Set a block from the ocean, the hotel's trio of tropical-modern buildings are served by an all-day dining courtyard, with a menu from *Top Chef* alum Spike Mendelsohn.



SAY AHHH IN ANGUILLA

Housed in a 200-year-old reconstructed traditional Thai residence, the Zemi Thai House Spa — part of the Zemi Beach House (zemibeach.com) coming in December — will offer traditional therapies, Taino bathing rituals and the Bohique Mud Decka, a sort of Caribbean-style hammam, right on celebrated Shoal Bay.

ARUBA SIZZLES

When BLT Steak opened at The Ritz-Carlton, Aruba (ritzcarlton.com), diners at the new modern steakhouse — with locations from NYC to Waikiki — expected cast-iron-seared porterhouses and heaps of truffled mashed potatoes. They got that, but they also got local specialties, listed daily on the blackboard, plus a 500-bottle-strong wine list.

