

TRAVEL caribbean

Hot News in the Caribbean

Spend \$40,000 a week—or just \$116 a night—to kick back and eat grilled fish (and more) at these terrific new hotels, restaurants and villas.

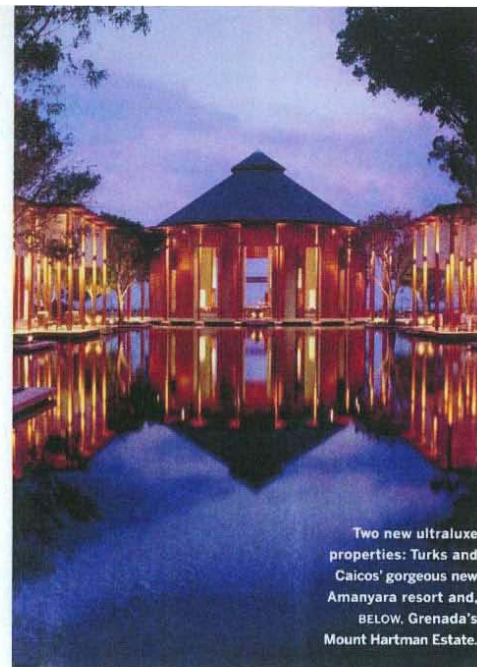
BY DAVID KAUFMAN

grenada

Mount Hartman Estate Opened last year on a secluded, thickly forested peninsula, this 12-room private compound has a sleek infinity pool and comes with amenities such as jet skis and a helipad. Chef Roger Williams's cuisine uses local ingredients like callaloo and tania, a root vegetable (from about \$40,000 per week, all-inclusive; 473-444-4504 or mounthartmanbay.com).

Maca Bana Villas Set on a hillside with a landscaped tropical garden and a waterfall, this new property is made up of seven villas. Private cooking classes teach guests how to prepare local dishes like a rich callaloo soup (doubles from \$265; 473-439-5355 or macabana.com).

Paradise Bay This nine-villa resort, one of Grenada's best values, features a new French restaurant called Aloe Vera, which uses ingredients from the on-site garden (doubles from \$120; paradisebayresort.net).



Two new ultraluxe properties: Turks and Caicos' gorgeous new Amanyara resort and, BELOW, Grenada's Mount Hartman Estate.

turks and caicos

Amanyara Luxe Asian company Amanresorts' first Caribbean property opened in March with 30 dark-wood pavilions—spacious open-air rooms—overlooking the water. At the restaurant, chef Fritz Zwahlen, an Amanresorts veteran, has created a menu that highlights Caribbean flavors, in dishes such as conch carpaccio with greens and steamed golden crab with chile jam and vegetables (Northwest Pt., Providenciales; pavilions from \$1,350; 011-65-6887-3337 or amanresorts.com).

The Palms The two-year-old, \$95 million resort has just debuted its 25,000-square-foot spa, with treatments like Mother of Pearl Body Exfoliation, which uses crushed conch shells. The Parallel23 restaurant serves dishes like grilled lobster tail with asparagus, mai tai sauce and lobster mash (Grace Bay Beach, Providenciales; doubles from \$300; 649-946-8666 or thepalmstc.com).

The Somerset A 53-room hotel-condo resort launching this month on Grace Bay, with private outdoor Jacuzzis in some rooms, an infinity-edge oceanfront pool and a surprisingly compelling restaurant, O Soleil, overseen by chef Stephen McGarrie, formerly of Palazzo Variete in Germany (Princess Dr., Providenciales; doubles from \$300; 649-946-5900).

