

The



# Gallivanter's Guide<sup>©</sup>

IDYLIC PLACES FOR DEDICATED TRAVELLERS

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✓✓✓✓✓ Extraordinary	
✓✓✓✓ Highly recommended	
✓✓✓ Well worth a visit	
✓✓ Good in parts	
✓ Go if you must	

## The Powers that be.

**P**eople who build hotels rather than manage them frequently know absolutely nothing about the hotel business. Many create monuments to their own egos; others see hotels as just another property investment; some think that they know better than the experts, and the occasional few manage to be both well informed and visionary.

Most guests do not differentiate between the owner of an hotel and its management, so if there is a problem, it is the GM who gets the blame; yet quite often, management groups are only consulted *after* an hotel has been built, which means that their first job is to try to put right the numerous mistakes that owners invariably make.

The tyranny of hotel ownership is legendary, as is the frustration of management groups. When the balance is right and respect is mutual, we, the guests, end up with a near perfect product. Amanresorts typify that balance. Adrian Zecha selects his investors very carefully. They are people who respect and therefore listen to him; the single-minded vision being the holy grail of hotelkeeping. Four Seasons, too, demand considerable control over their managed properties and are, therefore, exceptionally selective. The Peninsula Group owns *and* manages the majority of its hotels, thus ensuring harmony in all things.

Many owners, however, never employ management groups; a wholly appropriate state of affairs when one is running, say, a gourmet inn or one has extensive hotel experience; but what of those owners who know nothing of hotelkeeping? Do they listen to their General Managers, their

Financial Controllers, their Chefs, Housekeepers and Food & Beverage Managers, or even their guests? Do they understand that on-going investment is essential; that room rates should be stable, or that good linens, comfortable beds and contented, well-trained staff are more important than building extra accommodation? Well, judging by some of the hotels we have stayed in over the years, I suspect not.

This state of affairs was amply illustrated on our recent trip to the Caribbean island of Anguilla, where a veritable hot-bed of hotel politics seethed under the white beach surface of paradise.

"Why, in a five star resort, are the bed linens non-iron, 50% Polyester?" I asked.

"Who designed these rooms and installed such hideous art?" I enquired.

"Why is there a kitchen in a hydroponic greenhouse?"

"When will the old, pink table linens be replaced?"

Although management and staff alike were eminently loyal and discreet, it was not difficult to see where the problems lay. The answer, in each resort, was the same: the owners; the powers that be.

If this strikes a chord with any owners who are reading this, I urge you to listen to your management and to your guests. Their priorities will, ultimately, make you richer in all sorts of ways.

**Editor/Publisher**

# ASSESSING ANGUILLA

## Are beautiful Caribbean beaches enough?

**F**riends invariably make excuses for the Caribbean. They tell me that I cannot possibly compare its resorts with those in Asia and that I must make allowances. In an ever expanding world of international travel, we are all making constant comparisons; our resort choices rarely confined to one area, but encompassing the globe. Why should we make allowances?

It seems to me that the so-called 'charm' of the Caribbean is merely a euphemism for sloppy hotelkeeping, high prices, outmoded design and poor attention to detail. The world is full of sleek infinity-edge swimming pools, yet in the Caribbean, they are still building in the style of the 1950's. Equally, it has been proved over and over again that good training can make even the most reluctant of staff personable and efficient. Look what Four

Seasons and Amanresorts have achieved in Eastern Europe and Mexico!

You will have gathered by now that we were not overly impressed with our recent visit to Anguilla. Frustratingly, there were numerous excellent attributes to be found, but they were spread over three separate properties. If one could combine the best of all three, there would be a world-beating resort on Anguilla, but as long as the island remains in the grip of hotel owners rather than inspired management, this state of affairs is unlikely to change. Interestingly, according to island rumour, we hear that Rosewood are very close to finalising a deal to build a 100-room resort here, complete with golf course, which, if it is done anywhere near as well as Las Ventanas al Paraiso in Mexico, will certainly concentrate the minds of the existing resort owners.

Ah, but then there are the beaches, and yes, they are perfection epitomised; long, white sand tracts against warm turquoise waters; the sunsets, picture postcard. There are also the most virulent mosquitoes and sandflies we have ever encountered.

Anguilla is certainly an easy hop from the east coast of America, and not too far a trek from Europe, but are the beaches enough to warrant it?

Although Anguilla is not the prettiest of Caribbean islands and lacks such things as golf courses, casinos and shopping opportunities (some may say, thankfully), it is a peaceful, curative hideaway with the most welcoming people in the Islands. Crime is virtually unheard of here.

Across from Rendezvous Bay lies St. Martin; much beloved by Anguilla's chefs, as it is a veritable storage house of French imports. You will find a better selection of



*Our Junior Suite at Cap Juluca opened out onto a garden-set terrace and thence to the perfect beach beyond.*

European wines here than in many European resorts. French cheese, chickens, whatever the heart and the palate desires is ferried across to Anguilla each day from St. Martin. The Island is, therefore, a perfect place for those of you who want nothing more than sunshine, beautiful beaches, peace and quiet and better than average restaurants.

As with many of the islands, local laws do not allow the resorts to operate their own airport transfers, but you can request a 'meet and greet' service, which is a good idea, as this tends to guarantee you one of the better taxis.

There are now more flights to Anguilla since the Caribbean Star airline was introduced; a much better option than LEAT, which should be studiously avoided.

### **Cap Juluca.**

The entrance to Cap Juluca is exceedingly romantic. One climbs the white steps, past etched amphoras, into a casbah of eclectic Moroccan decor; there to be sped to one's room in one of the 18 detached Moorish beachfront villas that snake along the pristine white sands of Maundays Bay.

Each villa has its own leafy entrance and contains no more than 6 rooms or suites; little enclaves of fountained charm, softened by bougainvillea and tumbling asparagus fern. There are no room keys, but personal safes do help ease one's initial paranoia.

The decor is, perhaps, the best on Anguilla; a combination of simple white-washed walls, dark wood louvered shutters, classy Moorish *objets*, earth-tone ethnic fabrics and spacious, airy bathrooms; many with vast double tubs, including padded head-rests, glass walls onto leafy solarium walled courtyards and good sized step-in showers that open onto the outdoor area.

A complimentary Continental breakfast is served on one's terrace every morning, consisting of peeled fruit, juice, French pastries and coffee or tea, or you can pad along the beach to George's; a casual Riviera-style tented restaurant that is right on the beach.

We stayed in Villa 3 "Indigo", in Junior Suite #3, which is on the ground floor and has a beautiful terrace and garden that leads straight onto the white sand beach. Having viewed a good selection of the

accommodation here, I prefer the ground floor suites to the upper ones because of their direct access to the beach, although I must say that every single piece of accommodation available offers spectacular views of the sea and the hilly isle of St. Martin beyond.

Of the Junior Suites (avoid anything smaller), I recommend those in villas #3, #11 and #12. For those of you with young children, a 2-bedroom Patio Suite would be the most sensible, but for families with older children, or just those of you who love private pools, then the Pool Villas cannot be bettered; the accommodation being of the highest standard, with really large private pools set at the rear of the properties in courtyard gardens. Of these, you can take anything from an entire 5-bedroom villa to a single Pool Suite, or opt for one of the 3-bedroom Pool Villas, #14 and #15.

The larger Pool Villas are at the far western end of the beach, a little walk from the main facilities, but exceptionally private. #V-19 is the one to choose, although all are covetable; #V-16 to #V-19 sporting kitchens, domed dining rooms, breakfast terraces, very spacious sitting rooms and excellent views. For those of you who do not wish to walk, staff operates constant stretch-buggy shuttles from one end of the resort to another.

Overall, Cap Juluca is a pleasing hide-away, designed for relaxation, with no TVs or sound systems, apart from in the public TV room. However, it is not as quiet as it should be; the constant chatter of house-keeping waking us regularly at 7am and the scraping of chairs above us testifying to inadequate soundproofing.

With one or two exceptions, staff seemed haphazardly trained and at times, positively confused. Although this is a small resort, nobody, apart from the charming GM, Eustace Guishard, managed to remember our names or even if we were guests. We had to really work on the staff to illicit any interaction.

Despite the elegance of Cap Juluca, some of the details are less than deluxe. There was no catch on the louvered lido door, which swung open constantly. The ecru bed linen was of cheap 50% Polyester, the small pillows, foam, the tired blanket, nylon and the bed itself not the most comfortable I have encountered. Room service

lunch arrived under cling film; stone cold, with warm bottles of white wine and water, no glasses, no condiments and thin paper napkins; not exactly five star.

In the so-called fine dining restaurant, Pimms, tired pink tablecloths, cheap stemware and ageing decor reminded me of a 1980's Italian trattoria, although the edge-of-sea views, once again, were magical. Kemia, its new neighbour, is a much better option, offering an interesting menu of various ethnic starters and desserts and rather better decor.

Although there are some quite accomplished chefs here, there is little knowledge of Food & Beverage amongst the staff; again showing a lack of training. My Broccoli soup owed more to Heinz than Haute, but when I left it and told our server why, she said that "everybody else really liked it". The honeymoon couples were, indeed, entranced by it all, with overheard comments such as "Oh my God...oh my God...isn't this the best you've ever had?"; but you know, it is not the best I have ever had; not the worst, perhaps, but I think the soup would have felt more at home in a tin.

Ah well, you say, this is the Caribbean; but I say, as long as we all make excuses, nothing will improve. Fusion cuisine should not mean confusion; a kaleidoscope of mismatched tastes that should never share the same plate in the name of gastronomy. Do we really want to complicate Pan Seared Island Grouper with an Oxtail Cannelloni, parsnip purée and sage sauce? Chef, George Reid, is of the 'red wine sauce with fish' school of cooking, counterpointed by vast, bland American style lunches. We were not impressed.

There is a good sized fitness room here but, as yet, no spa. Treatments are executed in one's suite, and although the mainly Canadian girls are very pleasant, they have little experience; my Reiki massage verging on pointless.

On the plus side, there is a lovely herb garden, carefully laid out nature trails that skirt the lagoon and a spectacular beach, but overall, the man-made side of Cap Juluca is a lot less successful than Nature.

**Gallivanter's Rating: ✓✓✓**

### **CuisinArt Resort & Spa.**

CuisinArt's Italian-American owner originally bought this exquisite stretch of



*View of CuisinArt's beachfront accommodation, with the Azure Beach Bar in the foreground.*

beachfront to build a home. Planning, however, dictated that any beachfront land should be used to create income for Anguilla, so the idea of a house soon turned into a concept for a resort, in which a substantial owner's suite could be included.

Owners who are not hoteliers invariably make first-time mistakes and tend to impose their own very personal likes, dislikes and style upon their unsuspecting guests, which means that, in an architectural and decorative sense, CuisinArt is the sort of resort that you either love or hate. After being open for just 2 years, around 25% of guests return, so I presume that this section approve of the visually assaulting blue and yellow patterned fabric that screams from every window and kingsize, and the big brash Mediterranean style canvasses, with their amateurish painting-by-numbers style, that adorn almost every white-washed wall. Either that, or there is more to CuisinArt than meets the eye.

The owner, however, did have one unique idea and that was to invest a small fortune in building a hydroponic farm; fresh salad vegetables grown in a huge greenhouse in rows of nutrient-infused water tanks. Consequently, the CuisinArt chefs have access to an abundance of pesticide-free vegetables, from lettuce and sweet tomatoes to peppers, green beans and chillis. There is a 1-hour farm tour which is well worth doing, although, being an organics fan myself, I found the chemistry-lab environment of the place rather

disturbing.

Unusually for Anguilla, the resort also has a purpose built spa, offering a surprisingly sophisticated menu of massage and Body Rituals, Facial Escapes, Hand and Foot Rituals, Healing Baths, a full Rusk Hair Salon with an experienced French stylist, and even a Personal Fitness Trainer, who will tutor you in Yoga.

My European Pedicure with the charming Ethel was very accomplished; the 180° ocean view from the upper floor being quite mesmeric, and the custom designed pedicure platform with blue glass sink, very impressive indeed.

Architecturally, CuisinArt is an eclectic mix of whitewashed Mediterranean style 3-storey accommodations with a 1930's twist in the form of glass bricked bathrooms and solarium windows. The circular spa is particularly 30's in style; but it is all pleasantly offset by the beautifully landscaped gardens; a mass of purple grasses, grey and green succulents, hibiscus and acres of bright purple bougainvillea, populated with white strutting egrets. Purple, by the way, is the owner's favourite flower colour.

The architectural innovations in resort design of the past 15 years or so appear to have passed CuisinArt by; the bright turquoise pool and terraced water rivulets being firmly rooted in 1930's retro; but then, perhaps this was intentional.

During our recent stay, the thing that impressed us most about CuisinArt was its

management and staff; American GM, David Flack being constantly visible and extremely motivated. Apart from one or two exceptions, staff here was thoroughly trained and utterly charming. Our names were remembered, our preferences noted and everyone showed a real desire to succeed, from charming Swiss Maître d'Hôtel, Anja Beivi, to talented French chef, Denis Jaricot. Sadly, within weeks of our visit, tension between owner and management caused David Flack and other senior staff to resign, so the future of this promising resort is now in a state of flux.

Refreshingly for the Caribbean, there were no silly pretensions at CuisinArt. Denis Jaricot's cuisine was honest fare, perfectly suited to the climate and utilising excellent produce. In the Santorini restaurant, you could dine on good pasta and a simple Spit-roasted grain-fed Chicken with Hothouse herbs and Truffle-mashed Potatoes, or opt for something more lavish, such as Roast Pheasant Breast, Quince Compote and Cabbage Sauce. At lunchtime, the Mediterraneo café delighted with good Gazpacho, huge dewy salads, fresh fish, Tapas, perfect pizzas and pasta, steak sandwiches, tuna wraps and first class desserts. The wine lists, meanwhile, echoed David Flack's love of good rosés and fine European and New World vintages, including the intriguing Caymus Conundrum from Napa.

Every room here faces the sea; the rich turquoise Caribbean, with its dive-bombing

pelicans and rolling surf, framed by arched patios and balconies. The main building houses standard rooms and the two enormous and painfully decorated Penthouse Suites with their stunning wraparound vistas. However, if you want to be right by the beach, then take one of the junior or full suites which are housed in the beachfront buildings; their courtyard entrances very Spanish in flavour, with tinkling wall-mounted fountains and cascading bougainvillea. The best, such as #1008 on the top floor, have 2 bathrooms, sun decks, private solariums and unspoilt views.

Ground floor suites, although shady, have terraces leading straight onto the beach. We stayed in Junior Suite #501 in the Lipsi building, conveniently close to the Azure Beach Bar and pool, but completely private and quiet, so one can hear nothing save the sound of the sea. David and I loved walking down to the white sand beach and strolling through the warm surf as the orange sun dipped over the headland.

Although the decor did not appeal at CuisinArt, the accommodation, albeit sparsely furnished, was comfortable, with good kingsize beds, pure cotton bedlinen, large walk-in dressing rooms, equipped

with personal safe, ironing board and iron, and a big marble bathroom, with large step-in shower, oval soaking tub, twin vanities and separate loo. Towels were big and soft, white waffle robes and slippers were cool and generously sized and a good full-size selection of Rusk toiletries and amenities gave a real sense of added value.

The mini-bar was stocked with ample bottles of Italian mineral water; the ice bucket was re-filled each day (unlike the fruit platter) and although there was no sound system, a multi-channelled TV with built-in VCR kept us in touch with the news.

Plans are afoot to build a handful of Villa Suites in the grounds with private pools, which will provide excellent family accommodation, but one suspects, sadly, that the decor will be much the same.

If the owner listened to management, CuisinArt could be a real up-scale success, but I fear this will not be the case, so despite *our* experience of first-rate management and staff, I cannot guarantee that our visit will match yours. With this in mind, we have, therefore, only awarded this resort two ticks.

***Gallivanter's Rating: ✓✓***

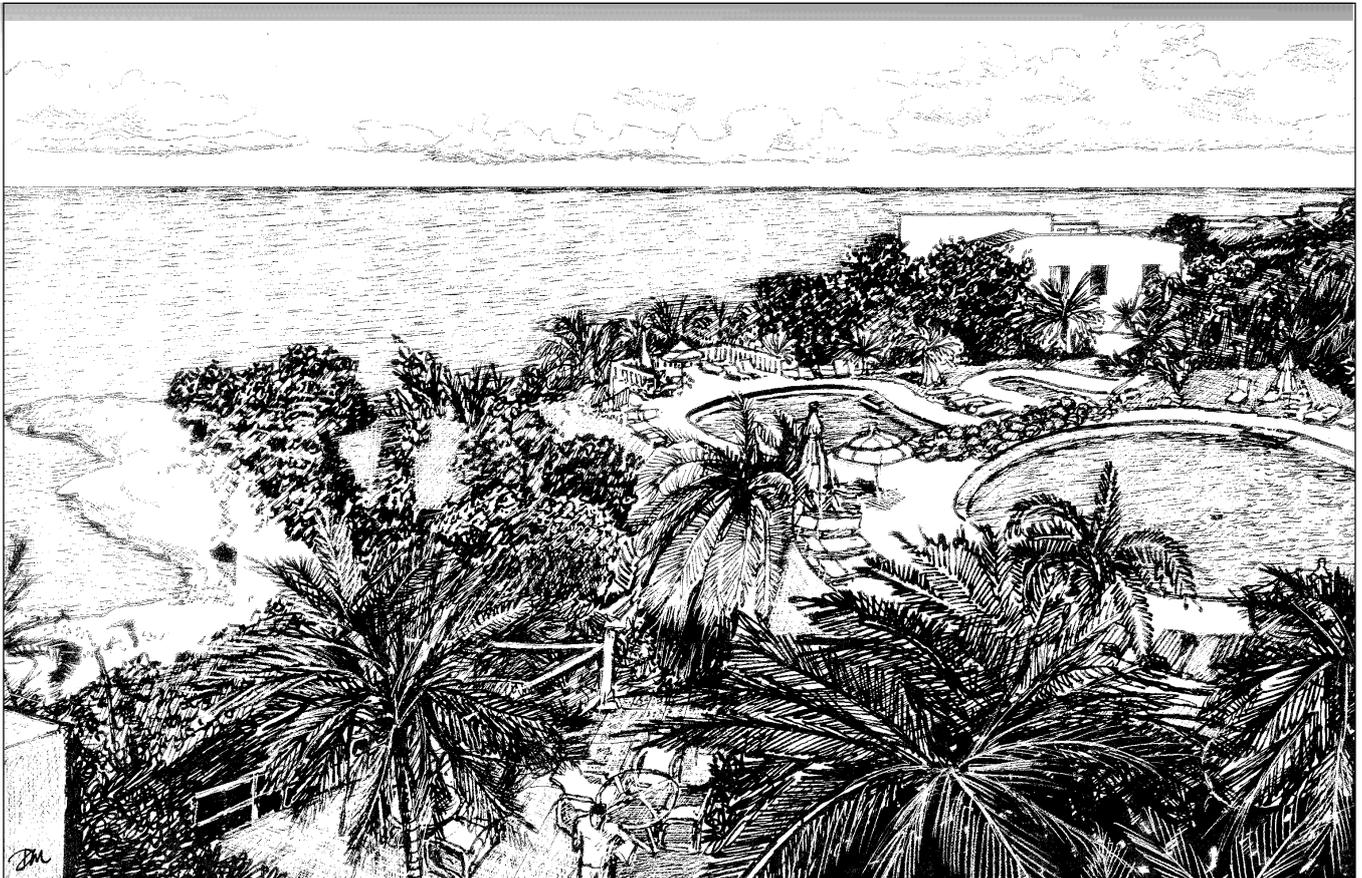
## **Malliouhana.**

Will you remind me not to listen to Caribbean experts? When planning this trip, everybody but everybody told me that Malliouhana was "over", so we decided not to stay there but just to visit. We could not have been more wrong!

Of the three so-called 'deluxe' Anguilla properties, Malliouhana most deserves the moniker and not merely because it offers the best cuisine. You can trust this resort's brochure. It really does not exaggerate. If anything, the reality is far superior.

Malliouhana is about 10 minute's drive from Cap Juluca, so we decided to have lunch there one day and arrived, unannounced, at the porte cochère, where the warmest of welcomes swept us inside the Main House to even warmer greetings at the Front Desk. The long-serving staff was exceptionally helpful and genuinely hospitable.

As it was still early, we wandered into the airy bar, delighted by its decor; the dark wood louvered shutters framing an impossibly turquoise sea. Sweeps of beige banquettes between white pillars were strewn with islands of bright cushions,



*View from the Main House of Malliouhana's dramatic coastline and main pool complex.*

alive with vibrant Caribbean colours. The art and artifacts that adorned the walls were utterly collectible and the service was gentle and so caring that we wanted to stay forever. Amazingly, there is over 200 staff at this little retreat; most of whom act as if they were part of one big family.

Malliouhana is owned by a visionary Englishman who has built himself and his family an extraordinary home on the edge of the property. Here is an owner who cares, who has travelled, who knows what is good and what is not. Consequently, Malliouhana is a calm, intimate 55-room hide-



*The very pleasant Deluxe Junior Suite #36, at Jumby Bay Resort in Antigua.*

away of great charm, pleasingly spread across 25 lush acres that spill down from on high to a series of beautiful beaches and private coves; the views from the Main House being positively mesmeric.

This is a resort that does not advertise, that does not belong to any affiliation, yet manages, in its own inimitable way, to encompass all that is good.

We wandered into the lobby shop and found it to be the best on the island; as chic as any Parisian boutique, carefully laid out and brimming with La Perla and other fine fashion labels.

Children, too, are taken seriously here; an expanded supervised play area sporting a full size pirate ship, a 3-level activity centre, paddling pool and toddler slide, two swimming pools and a 60ft water slide. Happily, though, the area does not intrude upon the adult side of the resort, but nestles quietly near the recently opened Le Bistro, which offers light lunches overlooking Meads Bay.

The serious cuisine, however, is to be found at the sweeping, open-sided Restaurant, perched high above the Bay in the Main House, where, under the tutelage of Parisian star chef, Michel Rostang, Chef de Cuisine, Alain Laurent brings the true taste of France to these shores; cuisine so good

that you cannot bear to eat anywhere else.

I started with La Salade tiède de Pomme de Terre à l'huile et Poisson Fumé Maison, whilst David opted for La Tarte Feuilletée à la Tomate Confite et aux Artichauts; both of which were sublime. My L'Aile de Volaille de Bresse Rotie with Pommes Mousselines was perfection, as was David's Côtes d'Agneau Grillées. Superb Tarte Tatin with home-made vanilla ice cream, and sensational espresso made for the best meal we had on the Island; and that was just lunch! The wine list here is a joy to read. With over 20,000 well chosen bottles, including, a very good selection of rosés of course, Malliouhana is unbeatable.

After lunch, we explored some more, finding a series of freshwater swimming pools on two different levels and a really large jacuzzi, well equipped gym and the usual water sports.

The really exciting news, though, is the Malliouhana Spa, scheduled to open in November this year and occupying a spectacular 10,000ft purpose-built site overlooking the ocean, which includes ocean-front terraces, refreshments, fully stocked vanities, couples whirlpool and lounge and a Spa Shop. The visionary aspect of Malliouhana is evident in the fact that they are creating their own island and botanical

treatment products and, as well as providing customised massages and treatment experiences, the Spa will offer full beauty and hair services and some super stylish Spa Suites for full or half day experiences, including dining areas, lounges, speciality showers and whirlpools.

So what of the accommodation? Well, we managed to see quite a selection, from simple standards to villas on the beach, suites on the bluff, jacuzzi suites, junior suites and the amazing Pool Suite, #B1, which is on two levels and has a large half-moon outdoor pool perched on the bluff overlooking the Bay.

Of all the accommodation we saw, we loved the two Jacuzzi Suites, #B2 and #B3; both with two bathrooms, super spacious rooms and pleasing bamboo furnishings and collectible artworks. We also liked the Junior Suites, such as #304 in the Terrace Wing, as these overlook the small private cove, have separate sun-decks and are very peaceful.

Overall, the room design is very light and minimal, with white tiled floors, white-washed walls and earth tone fabrics, but there is a distinct sense of comfort and quality here and, although we did not stay this time or meet the General Manager, I was very impressed by Malliouhana and

would not hesitate to return.

**Gallivanter's Rating:** ✓✓✓+

### **Stop-over suggestion. Jumby Bay Resort, Antigua.**

Although there are plenty of well-timed flights in and out of Anguilla to North America, many European flights stop at Antigua and you will often find yourself waiting a few hours for connections to Anguilla. If this is the case, then I suggest you spend a night or two, or even just reserve a day room at Jumby Bay, which is minutes from Antigua airport, but feels a whole world away.

Jumby Bay has had a difficult few years under varying owners, but now it is under the auspices of the people who own the Half Moon Golf, Tennis and Beach Club in Montego Bay, Jamaica and things appear to be really looking up.

We did not intend to spend time here, but as our flight to London was severely delayed, we called Jumby Bay and booked a day room.

We were instantly impressed by the service; a smart people wagon picking us up from the airport and transferring us to the dock. Within minutes, the Jumby Bay launch arrived and, together with one or two very relaxed residents (the 300 acre Jumby Bay Island is home to some of the world's wealthiest people), we skimmed across the waves to this secluded, ultra-safe hideaway; the crew smiling and helpful.

Imagine our surprise when we were greeted by the new General Manager, Rudi Schoenbein; a charming host whom we had met an age ago when he managed Jamaica Inn. Rudi appeared to be very at home on Jumby Bay Island and it was not difficult to see why, as the atmosphere here is truly special; the guests and staff behaving like bosom friends and everything so relaxed and smooth that we wished we had been staying longer.

The beaches here, particularly Pasture Bay, are truly idyllic and because this island is totally protected, rare turtles, birds and, bizarrely, sheep, populate its shores together with clusters of palatial private villas and the eminently discrete Jumby Bay Resort.

With a mere 50 accommodations, there is a very pleasant 12-unit Mediterranean-style complex (which can be booked per

room or in its entirety), 27 junior suite-style cottages and 11 individually decorated villas. We stayed in one of the Rondavel Deluxe Suites, #1, which was a little tired. If you intend to stay longer, I recommend one of the Junior Suites, such as #36 or a 2-bedroom villa such as #207, Sea Fan, which is really roomy and residential. There are also some villas on the beach and some with pools, but it is very much a matter of taste which you prefer. Make note, though, that all the accommodation here is shower-only, with small bathrooms and no tubs. There are also no room keys, CDs or radios, but there are televisions and 'phones.

Everything here is all-inclusive, so whether you enjoy a cocktail and canapés in the exquisite, historic Estate House Bar, dine and sup wine by the glass in the restaurant, take lunch or tea at the Verandah Beach Restaurant, you will not need to sign for anything.

A striking new Spa and Wellness Centre was nearing completion when we were there and this, I must say, looks spectacular; an Asian style pavilion complex overseen by Su Hua, whose traditional Chinese healthcare is legendary.

Today's Jumby Bay is a quirky, unpretentious and wholly personable resort whose charm lies in its superb staff and total lack of pressure. The Concierge services here are first class and we were hugely impressed with the way they handled our flight problems.

Yes, there is occasional airline noise, and yes, the bathrooms are not exactly state of the art. The table d'hôte cuisine is far from haute, being simple, nourishing fare, yet served with more panache and warmth than most Caribbean resorts ever manage; and when you wander into the Estate House Bar to be greeted by Genny's big, welcoming smile behind the bar, when you share your tea with tame turtle doves, chat around the pool with new-found friends and walk barefoot along empty white sand beaches, breathing in the pure air, just about everything else ceases to matter.

We liked the newly relaxed Jumby Bay and so did its guests, who all seem to become lifelong friends after a few short days here. Magic like that is hard to find in these parts.

**Gallivanter's Rating:** ✓✓✓+

## **AT A GLANCE**

### **CAP JULUCA.**

**Address:** PO Box 240, Maundays Bay, Anguilla, BWI. **Tel:** +1 264 497 6666. **Fax:** +1 264 497 6617. **Internet:** [www.capjuluca.com](http://www.capjuluca.com) **Affiliation:** The Leading Small Hotels of the World. **Rooms:** 72. **Approx Rates:** *Doubles:* US\$325-735. *Junior Suites:* US\$500-905. *1-bed Patio Suites:* US\$620-1,300. *1-bed Pool Suites:* US\$935-2,115. *2-bed Patio Suites:* US\$1,015-2,020. *2-bed Pool Suites:* US\$1,465-2,850. *3-bed Pool Villas & Pool Suites:* US\$1,720-3,585. *5-bed Pool Villas:* US\$2,740-5,400 + 10% tax & 10% service, inc. Continental breakfast. *Xmas & New Year rates on request.*

### **CUISINART RESORT & SPA.**

**Address:** Rendezvous Bay, Anguilla, BWI. **Tel:** +1 264 498 2000. **Fax:** +1 264 498 2020. **Internet:** [www.cuisinartresort.com](http://www.cuisinartresort.com) **Affiliation:** The Leading Small Hotels of the World. **Rooms:** 93. **Approx Rates:** *Doubles:* US\$295-730. *Luxury Junior Suites:* US\$450-840. *1-bed Suites:* US\$550-1,260. *2-bed Suites:* US\$950-1,995. *Penthouses:* US\$1,610-5,040 + 10% tax & 10% service.

### **MALLIOUHANA.**

**Address:** PO Box 173, Meads Bay, Anguilla, BWI. **Tel:** +1 264 497 6111. **Fax:** +1 264 497 6011. **Internet:** [www.malliouhana.com](http://www.malliouhana.com) **Rooms:** 55. **Approx Rates:** *Garden Doubles:* US\$265-595. *Ocean & Beach Doubles:* US\$335-765. *Junior Suites:* US\$455-910. *Ocean Jacuzzi Suites:* US\$555-1,050. *Garden 1-bed Suites:* US\$455-830. *Ocean & Beach 1-bed Suites:* US\$620-1,100. *2-bed Ocean & Beach Suites:* US\$790-1,645. *Pool Suite:* US\$1,225-2,500 + 10% tax & 10% service. *Additional \$100 on all rooms from 18 Dec to 6 Jan.*

### **JUMBY BAY RESORT.**

**Address:** Jumby Bay Island, PO Box 243, St John's, Antigua. **Tel:** +1 268 462 6000. **Fax:** +1 268 462 6020. **Internet:** [www.jumbybayresort.com](http://www.jumbybayresort.com) **Rooms:** 50. **Approx Rates:** *Junior Suites:* US\$650-950. *Superior Junior:* US\$700-1,050. *Deluxe Junior:* US\$750-1,150. *Deluxe Suites:* US\$800-1,250. *1-bed Suites:* US\$1,000-1,500. *Imperial Suite:* US\$1,500-2,000. *2-bed Villa:* US\$1,500-2,500. *3-bed Villa:* US\$2,250-3,750, inc. all food, beverages by the glass, airport transfers, + 8.5% tax & 10% service.

# GALLIVANTER'S Gossip



**I**T IS AMAZING HOW QUICKLY GREAT HOTELS can decline. Numerous reader complaints and problems with the following properties mean that we can now **no longer recommend** them - Las Dunas Beach Hotel & Spa, Spain; La Residencia, Mallorca; Soneva Fushi, Maldives; Royal Pavilion, Barbados; The Andromeda, Athens; Athenaeum Hotel, London; Ston Easton Park & Fawsley Hall, England; The Oberoi and The Legian, Bali; The Hassler and La Posta Vecchia, Italy; Mandarin Oriental, Hong Kong; Carcosa Seri Negara, Kuala Lumpur; La Mamounia, Marrakech and Palais Jamai, Fez; The Peninsula, Manila; The Cellars Hohenort, Cape Town; The Arizona Biltmore, USA.

**Y**OU WOULD EXPECT SAN FRANCISCO to have a host of good hotels, but strangely, this has never been the case, so the recent opening of **Four Seasons Hotel San Francisco**, which occupies 10 floors of the 40-storey Hotel & Residences at 757 Market Street, is very good news indeed. With 277 spacious rooms, including 46 suites, in the newly energised heart of the City, Yerba Buena Gardens, and close to Union Square and the Museum of Modern Art, there is everything here, from a state of the art 'Splash' Destination CitySpa (including acupuncture!) to the usual Four Seasons prescient service, under GM, Stan Bromley, who managed the once revered Clift Hotel back in the 1980's. Tel: +1 (415) 633 3000. Fax: +1 (415) 633 3009. Web: [www.fourseasons.com](http://www.fourseasons.com)

**F**OR YEARS, NEW ZEALAND'S SOUTH ISLAND was a veritable hotel desert. Then came Blanket Bay and the wondrous Paratiho Farms. Now, a third deluxe contender has opened on the south island; a 7-suite gem, with its own landing strip, created by professional photographer, Steve Bicknell and his talented wife, Penny. **Maruia River Lodge** lies 34km south of Murchison, 2 hour's drive from Nelson, and has a 2.5km river frontage to delight even the most demanding trout fishing enthusiast. Expect custom teak and water hyacinth furnishings, decor in soft greens and golds, marble and granite bathrooms and, wait for it, Sealy kingsize beds! Prices include à la carte dining (with separate tables rather than communal), full breakfast and pre-dinner drinks, with double cottages starting at US\$190 and Grand Deluxe Cottages at US\$246 + 12.5% tax. No children under 12. Tel: +64 3 523 9323. Fax: +64 3 523 9515. Web: [www.maruiariverlodge.co.nz](http://www.maruiariverlodge.co.nz)

**N**EXT MONTH, **Chewton Glen's** indoor pool and spa will be closed for a complete re-fit so, as a special gesture, they are cutting room rates throughout March by 50%, Sunday through Thursday! A full range of treatments will still be available, so if you feel like escaping *and* pleasing your bank manager, you know where to go. Tel: +44 (0)1425 275341. Fax: +44 (0)1425 272310. Web: [www.chewtonglen.com](http://www.chewtonglen.com)

**I**f you dream of working with the world's top chefs, Relais & Châteaux's **L'Ecole des Chefs Gourmands** can make it happen for you, from the USA to Europe and South Africa. See [www.ecoledeschefs.com](http://www.ecoledeschefs.com)

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