

In Good Taste

Oenophiles have been known to make special trips to Anguilla just to explore the 25,000-bottle wine collection at the Malliouhana Hotel & Spa. Stored inside a coral and limestone cellar, the wines—which include \$2,000 bottles of 1995 Château Pétrus and 2000 Château Cheval

Blanc—reflect this Caribbean resort's commitment to the French art of fine living.

Since opening in 1984, the Malliouhana has gained and retained favor with the jet-setters who flock to Anguilla annually. Set on the northwest coast of the 14-mile-long, scrub-covered island, the 55-room property remains much as it was when Englishman Leon Roydon and his son Nigel, who still manages the resort, first unveiled it. "Leon and Nigel really started the luxury tourism business in Anguilla," says local newspaper columnist Jason Allen. "Before the Malliouhana, there were just a few smaller hotels and guest houses."

Today, visitors to Anguilla find opulent villas and resorts at every turn, but the Malliouhana—its decades-old decor notwithstanding—continues to set the standard for excellence. Several of the hotel's terra-cotta-roofed villas line a cliff above the Caribbean, leading down to a beach at Turtle Cove. The 5,000-square-foot Pool Suite offers private access to

the beach and features terraces, decks, and a swimming pool that overlook the sea. Practically the only amenity the suite lacks is a kitchen, presumably because it would go unused at the Malliouhana.

French chef Michel Rostang's eponymous restaurant at the resort has shaped the fine-dining scene on Anguilla. The Michelin two-star chef, who supervises the restaurant from afar, personally trains the island's most promising talent in his Parisian kitchen. After a few years in Paris and at the Malliouhana, up-and-comers frequently open their own establishments on Anguilla—which is now littered with first-rate French restaurants.

The highlight of Anguilla's dining scene is the culinary festival held at the Malliouhana each July, when epicures come to sample cuisine from the crème de la crème of French chefs. **LENA KATZ**

Malliouhana Hotel & Spa, 264.497.6111,
www.malliouhana.com



SETTING

Overlooking Mead's Bay from a cliff on the west end of Anguilla, the British West Indies' north-eastmost Leeward Island.

SLEEPING

The 55 rooms and suites are located either in the villas, next to the beach, or on the bluff, where balconies offer bird's-eye ocean views.

DINING

Chef Michel Rostang's eponymous restaurant has defined Anguilla's dining scene for two decades. Le Bistro, the hotel's casual beachside eatery, hosts daily afternoon tea service.

DIVERSIONS

Snorkeling, swimming, windsurfing, waterskiing, fishing, golfing, basketball, and tennis. The resort's spa, which has a secret VIP entrance, offers Champagne service. For children, the property has a sprawling water-ski play area with a 14-foot waterslide, which is separate from the main pools.

RATES

\$375–\$3,335

