

FABULOUS FAMILY ADVENTURES!

24 TRIPS FOR EVERY TASTE | **A GLOBAL GUIDE**

Condé Nast
Traveler

TRUTH IN TRAVEL
JUNE 2013

SWIPE TO OPEN

CARIBBEAN
A LITTLE
PIECE OF PARADISE

AFRICA
SENSATIONAL
SAFARI

FLORIDA
DISNEY WORLD
FOR GROWN UPS?

CUBA
THE BEAUTY
RIGHT NEXT DOOR

SUN, SEA, GASTRONOMY!

35

**TOP ISLAND HOTELS
WITH STELLAR
RESTAURANTS**

OUR RESTAURANT
RANKED 5th
AMONG ALL THE
RESTAURANTS
OF THE ISLANDS OF THE
WORLD

www




 READERS'
POLL

1 of 9

Islands to Dine For

The 35 Best Island Resorts for Food (as Chosen by You)

For years, a Caribbean or South Pacific vacation often meant—in exchange for picture-perfect sunsets on white sand beaches—surviving on second-rate fare of greasy hamburgers and limp vegetables that had traveled on a slow boat from the mainland. No longer. Island resorts have been improving their restaurants, with star chefs helping the kitchens and locally grown ingredients bringing a freshness and diversity to menus. Here, from our annual Readers' Choice Awards poll, are the 35 properties that score highest for food on islands around the world.



DRINK IT IN Pre-dinner cocktails come with Caribbean views at the Sea Breeze Beach Bar at Nisbet Plantation Beach Club, on Nevis. Its three restaurants score a high 97.5 for food.



Spanner crab at Australia's Qualia resort.

THE TASTY 35

Great Islands + Top Resorts + Fab Food = Bliss

1 Lodge at Kauri Cliffs, New Zealand

Food score: 100. **Restaurants:** 2. **Rooms:** 24. **Signature dishes:** New Zealand lamb, *paua* (abalone). Tap below for notes from the chef. **Don't miss:** The picnic hamper—which includes market fish, soba salad, New Zealand cheeses, and chocolate macaroons—best enjoyed on one of the lodge's three beaches (64-9-407-0010; meals included in room rate; picnic hamper, \$70 per person).

1 Qualia, Hamilton Island, Australia

Food score: 100. **Restaurants:** 2.

Rooms: 60. **Signature dish:** Ocean trout with champagne jelly, apple, asparagus, and passion fruit (\$58). **Don't miss:** Talk and Taste events in which the chefs cover topics including sashimi, oysters, and Australia's wines and cheeses (61-7-4948-9222; entrées from \$56; Talk and Taste, \$99).

1 Taj Exotica Resort and Spa, Maldives

Food score: 100. **Restaurants:** 3. **Rooms:** 64. **Signature dish:** Carpaccio of Maldivian yellowfin tuna (\$30). **Don't miss:** Private dining in a number of seaside locations, including atop a sandbank that rises in the lagoon



A picnic-perfect beach at New Zealand's Lodge at Kauri Cliffs.



CHEF NOTES FROM THE LODGE AT KAURI CLIFFS



Dine with your feet in the surf at the Taj Exotica Resort and Spa, Maldives.

only once every few years (960-664-2200; entrées from \$40; Sandbank Barbeque, including a personal chef and butler, \$1,000 per couple).

1 The Wauwinet, Nantucket

Food score: 100. **Restaurants:** 1.

Rooms: 32. **Signature dishes:** Butter-poached lobster (\$50), oyster chowder (\$25). Tap below for notes from the chef. **Don't miss:** The mimosas, Bellinis, and other cocktails—or order a bottle of champagne—at Topper's Bubble Brunch (508-228-0145; entrées from \$29).

5 Hotel Caesar Augustus, Capri

Food score: 97.6. **Restaurants:** 2.

Rooms: 55. **Signature dish:** Ravioli Caprese filled with ricotta (\$31). **Don't miss:** A cocktail at the bar, which opens onto a terrace with views of the Bay of Naples (39-081-837-3395; entrées from \$31).

6 Nisbet Plantation Beach Club, Nevis

Food score: 97.5. **Restaurants:** 3.

Rooms: 36. **Signature dish:** Grilled mahimahi with shrimp duxelle crust.

Don't miss: A candlelit dinner on the veranda of the 1778 Great House, with a view of the resort's stately Avenue of Palms (869-469-9325; dinner included in room rate; entrées from \$35 for non-hotel guests).

7 King Pacific Lodge, Princess Royal Island, British Columbia

Food score: 97.4. **Restaurants:** 1.

Rooms: 17. **Signature dish:** King Pacific kimchi ramen. **Don't miss:** The halibut, salmon, and trout in the waters near the lodge. Cast a line and catch your dinner (604-987-5452; meals included in room rate).

8 Peninsula House, Las Terrenas, Dominican Republic

Food score: 97.0. **Restaurants:** 2.

Rooms: 6. **Signature dish:** Whole grilled lobster with mango butter. **Don't miss:** Desserts like the decadent passion fruit pyramid with a ganache center prepared by Carole

Jerk chicken at Nisbet Plantation Beach Club.



CHEF NOTES FROM THE WAUWINET