

CARIBBEAN

TRAVEL+LIFE



Resort Finder

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SPECIAL ISSUE POWERED BY

Islands

Farm-to-Fork Fare

SHUNNING PRICEY IMPORTS FOR LOCALLY SOURCED FOODS, A HANDFUL OF HOTELIERS AND CHEFS ARE GOING GREEN.

BY DAVID LAHUTA

LUXE LOCAVORE Perched atop Mount Liamuiga on a 400-acre organic farm in St. Kitts, Belle Mont Farm is a sustainably operated resort that opened in March 2013. Munch on ripe tropical fruit delivered to your doorstep daily, or head to one of its three restaurants for authentic West Indian cuisine made largely with ingredients grown on site. *From \$2,250 per night including meals, drinks, unlimited golf, \$200 daily spa credit, airport transfers.* bellemontfarm.com

TOP CHEF Local, island-inspired cuisine is always on the menu at Marcus', the newest restaurant in Bermuda and the latest creation from celebrity chef Marcus Samuelsson. Debuted in May at the Fairmont Hamilton Princess, the harbor-front



restaurant serves culturally relevant dishes like blackened rockfish and grits with pepper jam or Wadson's Farm ratatouille, chock-full of farm-fresh zucchini, field tomatoes, sweet peppers and summer squash. marcusbermuda.com

SUSTAINABLE SAILING Serving five-course farm-to-table dinners aboard a 48-foot sailing yacht in St. Croix, USVI, is the newest way to enjoy a Virgin Islands sunset. Bon Bagay Sailing cruises recently launched in June 2014 and depart Thursday, Friday and Saturday evenings at 5:45 p.m. The menu changes nightly and is 100 percent sourced from local farms. *\$105, including five-course meal, wine and beverages.* bonbagaysailing.com

CRUISES

The Future Is Now

Royal Caribbean will soon be the proud parent of three monster cruise ships when its newest and largest vessel is unveiled in April 2016. Joining Oasis and Allure is Harmony of the Seas, an estimated 227,000-ton, 16-deck behemoth that sets sail from Fort Lauderdale, Florida, next fall. Say hello to virtual balconies, where live exterior views are broadcast on ultra-high-definition screens in inside cabins; the Bionic Bar, where robot bartenders make the drinks; and wristbands that let you open your cabin door. No more stumbling into the wrong room after an evening of rum runners.



Clockwise from right: The Yu Lounge at St. Kitts' airport looks more like a private villa (2). Fresh from the garden (and sea) at Belle Mont Farm. Bermuda's newest eats are all local at Marcus' by chef Marcus Samuelsson.



AIRPORTS

Open for Business

THANKS TO A TRIO OF NEW AIRPORTS, THE EASTERN CARIBBEAN WILL BE MORE ACCESSIBLE THAN EVER.

1 HUB STATUS When Antigua and Barbuda's **V.C. Bird International Airport** opens in July 2015, the \$97 million, state-of-the-art terminal will have the capacity to process 3 million passengers annually, up from 860,000 at the current airport, making it one of the largest international hubs in the eastern Caribbean. With 46 check-in counters, 15 self-service kiosks and more than 30 retail and restaurant spaces, the giant terminal is expected to attract a glut of new airlines like JetBlue, which begins nonstop service to ANU from New York's JFK on Nov. 5.

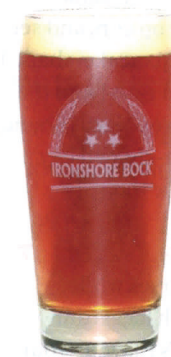
international airport is slated to open at the end of 2015, a terminal that will also be one of the Caribbean's greenest. Featuring solar photovoltaic panels, Argyle will be the second airport in the eastern Caribbean to be partially solar powered behind St. Kitts' Robert L. Bradshaw International.

2 HOLDING PATTERN When the development of St. Vincent's **Argyle International Airport** was announced in 2007, a more time-consuming project couldn't have been imagined. In fact, 70 percent of the \$240 million it took to build the airport was allocated to remove three mountains, fill in two valleys, create embankments and span a river. Eight years later, the Grenadines' first

3 NOW BOARDING Opened in June 2014, the **Private Terminal** on St. Kitts and Nevis eliminates customs headaches by delivering efficient fast-tracking service to individuals and groups visiting by private aircraft, but it does more than cater solely to the jet set. Featuring a high-end arrival and departures lounge that welcomes private and commercial passengers, all St. Kitts visitors can now wait in style. In addition to providing services like baggage handling and completing customs formalities, the **Yu Lounge** also offers chef-prepared finger foods, open bar, Wi-Fi and transportation to and from the terminal in Porsche Carreras. *\$150, advance booking required.*

CARIBBEAN CRAFTS

Wave off that second rum punch. Reach for one of these made-in-the-Caribbean beers for a sudsier taste of the islands.



ROCKIN' BOCK Hailing from Grand Cayman since January 2010 and Gold Medal winner at the Monde Selection in Belgium, Ironshore Bock is a strong amber brew (7% ABV). **Try It:** Craft, Seven Mile Beach, craftcayman.com



V.I.P.A. Tropical Mango Pale Ale is the hoppy flagship beer of St. John Brewers, a craft brewery founded by two American expats in St. John, USVI, in 2004. **Try It:** The Tap Room, Cruz Bay, stjohnbrewers.com/taproom



NEW BREW Launched in May 2015, **Bonaire Blond** is the Caribbean's newest beer, a golden lager brewed with local lime and aloe vera grown on Bonaire's Onima Plantation. **Try It:** At Sea Restaurant, Kralendijk, atseabonaire.com



FROM TOP: KITTITIAN HILL, ROYAL CARIBBEAN

CLOCKWISE FROM TOP RIGHT: COURTESY YU LOUNGE (2); BONAIRE BLOND; ST. JOHN BREWERS; IRONSHORE; KITTITIAN HILL; PAUL BRISSMAN