



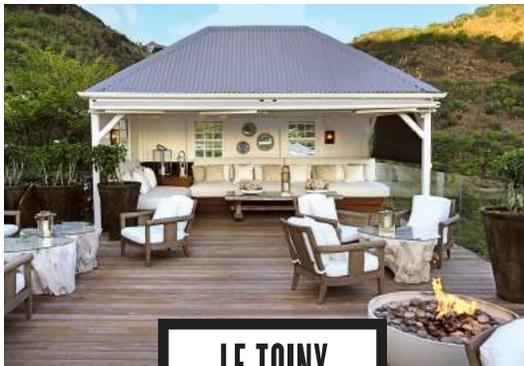
EDEN ROCK



The brand-new 204sq m Christopher Columbus Suite is the latest addition to this celebrated hotel's signature accommodation. With panoramic views over St Jean Bay, and enjoying a Carrara marble bathroom, decadent 220cm-wide bed and oak floors, this modish new residence has an air-conditioned terrace providing private dining for six, the better to appreciate chef Jean-Georges Vongerichten's creations. His royale of foie gras in port wine reduction with a parmesan mousse amuse-bouche is seduction in a glass. edenrockhotel.com

St Barths Redux

Its constants – such as idyllic beaches, secure anchorage, designer shopping and sophisticated hospitality, notwithstanding – the secret to this Caribbean isle's continued pre-eminence is simple: a flair for reinvention. Herewith, some of the most notable innovations and happenings du jour. By Peter Swain



LE TOINY



The 15 standalone private villas, restaurant, library and bar have reopened after a multimillion dollar transformation by designer Lady Bee Osborn. Naturally calming tones in a minimalist New England coastal aesthetic are enhanced by petrified wood and sun-bleached teak as well as mother-of-pearl touches and the occasional dash of sea-reflecting cobalt blue. The expansive property's new beach club on the secluded Anse de Toiny adds an extra dimension to the sybaritic guest experience. www.letoiny.com



BAZ BAR

The combination of live music, a harbourside setting and fresh sushi created by the restaurant's two Japanese chefs continues to make this nightspot hard to beat. With a penchant for the blues, Jean-Marc Lefranc has created an intimate, buzzy ambience unique on the island. Different international artists take to the stage every two weeks, but the comestibles – soft-shell crab, asparagus, avocado, scallion and roe maki, as well as the tuna tataki and fresh mahi-mahi, tilapia and caviar, among other delights – make welcome appearances every night. bazbar.com

PHOTOS CLOCKWISE FROM TOP LEFT: © OETKER COLLECTION (2), © BAZ BAR, © HOTEL LE TOINY



CHEVAL BLANC

LVMH's makeover of the already voguish one-time Isle de France introduces a new blush-pink and taupe colour scheme, a pristine Guerlain spa and several spacious new beachside suites. The 40-key property on Flamands Bay has two restaurants helmed by Yann Vinsot, featuring eclectic fare such as Limousin lamb with Moroccan spices, and Chilean sea bass marinated in miso, but the lunchtime crowd-pleaser at the sandy-foot chic Cabane de l'Isle is the croque truffe – a black truffle croque monsieur best washed down by a Provençal rosé. stbarthisledefrance.chevalblanc.com



BONITO

This recently refurbished Gustavia eatery looks down over superyachts at anchor in the harbour, and has as its chef Laurent Cantineaux, a Daniel Boulud protégé. His milk-fed pork confit, slow cooked in duck fat, served with shiitake sweet-and-sour sauce and an Oriental sauerkraut is a fusion classic. The ceviche bar is the best in town and the cocktail menu particularly inventive, but what really sets the joint apart is the party mood cranked up by an über-cool DJ and high-energy young staff. Bonito is special occasion central. ilovebonito.com



L'ESPRIT

At Les Salines, chef patron Jean-Claude Dufour spends money on food, not frills. "It's French with an international touch," he shrugs. But don't be deceived: this is gastronomic heaven. L'Esprit is the restaurant where other restaurateurs and hoteliers dine because Dufour mixes flavours like Miles Davis fused sounds – complicated ingredients, simple result. And if you're hankering for a vintage pauillac, difficult to find in these parts, this is the place, while the house digestif – a ganache, vodka and amaretto confection – is positively libidinous. +590 590 524 610

On an island best known for French cuisine with an Oriental or Creole twist, the restaurant at this Christian Liaigre-designed hotel has created a new flavour by appointing an Italian chef. Lake Como's Alex Simone combines fresh fish and locally grown fruit with the finest Italian ingredients to produce the likes of yellowtail carpaccio marinated in soy, ginger and balsamic dressing with black lemon caviar; fresh burrata with courgette and Iberico ham; and risotto with red Sicilian prawns. In the Caribbean, these dishes are a genuine rarity. lesereno.com



LE SERENO

PHOTOS CLOCKWISE FROM TOP: PIERRE CARREAU, © LE SERENO, SAM KERR (ILLUSTRATION), ROMEO BALANCOURT

Don't Miss...

THE LIBATIONS AT HOT NEW BAR **25 QUARTER** (25SBH.COM); THE PIZZAS AT QUAYSIDE **L'ISOLETTA** (+590 590 520 202); AND THE ORGANIC ICE CREAM AT **NATURAL DELIGHTS** (+590 590 271 532), ALL IN GUSTAVIA.