

*Malliouhana Hotel
& Spa*

Presents

*A Midsummer
Epicurean Delight*

*A Seven-Night Rendezvous
for Gastronomic Connoisseurs*

with

Six Chefs de Haute Cuisine

and

Six Master Wine Producers

Sunday, July 8 to

Sunday, July 15, 2007

About Malliouhana

Perched atop a panoramic bluff overlooking the azure blue waters of the Caribbean and reaching down to the fine, white sands of Meads Bay beach and Turtle Cove, Malliouhana Hotel and Spa has been regarded as one of the finest resorts in the Caribbean since 1984 and voted the best Resort Hotel in the Caribbean by Condé Nast readers' survey for 2006. Inspired by Mediterranean design, the resort perfectly blends the premium elements of leading European hotels with simple yet elegant accommodations and the warmth and hospitality of the Caribbean.

The Restaurant - Malliouhana's highly revered restaurant boasts a magnificent sweeping Caribbean sea view. Honoured as one *Hotel Magazine's* **10 Great Hotel Restaurants of the World** and cited as "**legitimately famous as the finest in the Caribbean**" by *The Quarterly Review of Wines* as well as the recipient, since 1999, of the prestigious "**Grand Award**" by *Wine Spectator Magazine*. *Condé Nast Traveler's Top 100 of 2004* states "**In the Caribbean, Malliouhana is the premier property, thanks in part to its perfect 100 for food/dining.**" Under the guidance of Parisian Michelin two-star chef, Michel Rostang, the ingenious creativity of head chef Alain Laurent infuses classic French cuisine with local Caribbean flavour making each dish a culinary adventure. Malliouhana is home to the Caribbean's largest wine cellar, over 25,000 bottles, each carefully chosen to complement the menu.

The Spa - One of the most recent complements to Malliouhana Hotel is the 15,000 square foot oceanfront luxury spa overlooking spectacular Meads Bay. A peaceful sanctuary within the privacy of the Hotel, this state-of-the-art facility preserves Malliouhana's standards of excellence in providing outstanding service and luxurious facilities. A substantial menu of traditional and contemporary spa treatments offered in a comfortable Caribbean setting renders it comparable with any top-rated spa resort in the world.

Leon Roydon together with his son Nigel invite the discerning to relax and indulge in the sheer luxury and excellence that is Malliouhana.

Package Details

The price for the seven-night Midsummer Epicurean Delight at Malliouhana is US\$6,025 per couple. This rate includes accommodation in an ocean view double room, seven dinners and continental breakfast daily, room tax and service charge, complimentary use of all recreational and spa facilities including water sports activities, tennis courts, one-on-one basketball court, fitness centre, men's and women's steam rooms and saunas, fresh-water pools and outdoor whirlpools. Please note that wines served at the six special dinners are included in the price. All other hotel services will be charged at the standard Hotel prices. Transfers are not included.

Complimentary Highlights of the Midsummer Epicurean Delight:

- Daytime cruise to offshore cays and deserted bays for sunbathing and snorkelling
- Water-skiing and windsurfing
- Sunfish, Lasers and Prindle Catamarans for sailing
- Use of fishing and snorkelling gear
- Four tennis courts with night lights
- Four fresh water swimming pools
- A heated outdoor Jacuzzi
- Use of spa facilities including men's and women's steam room and sauna, an outdoor whirlpool overlooking Meads Bay and a fully equipped and staffed fitness centre.

The Wine Producers

Alsace

Catherine Faller, *Domaine Weinbach*

Domaine Weinbach, located in the Alsace region, is rated as one of Alsace's outstanding producers (R. Parker Jr., Wine Buyer's Guide). "Even Weinbach's simplest wines are full of intense flavors." (Wine Enthusiast Magazine).

Burgundy

Jean-Charles Bault de Morinière, *Domaine Bonneau du Martray*

"...renowned for its exquisite Corton Charlemagne" (Decanter). The outstanding quality of this producer is exposed in the white Corton-Charlemagne and the red Corton as "two of Burgundy's finest" (The Wine Advocate)

Vincent Girardin, *Domaine Vincent Girardin*

"...continues to impress with his wide range of delicious wines...run, don't walk, to your wine merchant and purchase these dazzling wines" (R. Parker Jr.) In the vanguard of winemakers changing the face of Burgundy (Per-Henrik Mansson, Wine Spectator)

Pascal Laschaux, *Domaine Robert Arnoux*

"this estate ...is on fire. Its vineyard work and winemaking has never been better—a testimony to Laschaux's dedication and attention to detail." (Robert Parker Jr.)

California

Neil Collins, *Tablas Creek Winery*

"this impressive estate continues to build on its recent successes with a bevy of delicious red and white wines" (Robert Parker Jr.). "One of southern California's best growers and winemakers" (International Wine Cellar)

Rhône

Marc Perrin, *Château de Beaucastel*

Producer of "the finest wines in Châteauneuf-du-Pape". (R. Parker Jr., The Wine Advocate). "To make a wine of character, grapes must have distinctive flavour. All that we do or do not do in the vineyard is motivated by this consideration." (Chateau de Beaucastel's winemaking philosophy).

The Chefs

Michel Richard Citronelle, Washington, D.C.

“A meal ...is a chance to see how a master craftsman weaves colour, texture and flavour into art on a plate” (Sidewalk). “One of the country’s most extraordinary French chefs” (Washington Post). “A great chef, who is cooking at a level that far exceeds any Michelin three-star chef in France” (Robert Parker, Wine Advocate).

Cathal Armstrong, Restaurant Eve, Alexandria, VA

“One of America’s best 10 new chefs for 2006” (Food & Wine). “...local ingredients fashioned through classical tradition to produce something subtly, intriguingly unique.” (DC)

Eric Ziebold CityZen, Washington, D.C.

“One of America’s best new chefs in 2005, Ziebold has established his culinary genius in Washington D.C.” (Food & Wine) “One of the top 40 restaurants in the US” (Gayot Guides)

Jason Wilson Crush, Seattle WA

“Crush offers... an oft-changing menu of ‘Modern American Cuisine’ as gorgeous as it is good” (Seattle Times). “Crush combines local organic ingredients with Wilson’s seasonal inspiration to create a menu evocative of his designation as one of the top 10 new chefs in North America” (Food & Wine)

Josiah Citrin Melisse, Santa Monica CA

Rated #1 in Los Angeles by Zagat’s for last five years. “He has a flair for unlikely combinations that work beautifully.” (Wine Spectator) “Citrin weaves intricate dishes from stunning seasonal ingredients” (Mobil Travel Guide)

Alain Laurent, Malliouhana Hotel & Spa, Anguilla

A featured chef on Discovery Channel’s “Great Chefs of the World”, Malliouhana Hotel & Spa’s head chef Alain Laurent has won many accolades for the finest restaurant in the Caribbean including Hotel Magazine’s 1997 award as one of the “Best Hotel Restaurants in the World”.

Michel Rostang, Michel Rostang, France and Malliouhana

Michel Rostang, a Michelin two-star chef, is internationally-renowned as one of the best chefs in the world and is the proprietor of several fine-dining establishments throughout Paris. He has been the supervising chef for Malliouhana’s award-winning restaurant for many years.

The Wines

Domaine Weinbach - Alsace

Pinot Gris Altenbourg Cuvée Laurence 2005
Riesling Cuvée Ste. Catherine 2005
Riesling Grand Cru Schlossberg Cuvée Ste. Catherine 2005
Riesling Grand Cru Schlossberg Ste. Catherine l'Inedit 2005
Riesling Grand Cru Schlossberg Cuvée Ste. Catherine 2002
Riesling Grand Cru Schlossberg Sélection de Grains Nobles 2004
Tokay Pinot Gris Altenbourg Quintessence de Grains Nobles 2004
Tokay Pinot Gris Cuvée Laurence 2002
Riesling Cuvée Ste. Catherine 2001

Domaine Bonneau du Martray - Bourgogne

Corton Charlemagne Grand Cru 2004 (Magnum)
Corton Charlemagne Grand Cru 2003 (Magnum)
Corton Charlemagne Grand Cru 2002 (Magnum)
Corton Charlemagne Grand Cru 2001 (Magnum)
Corton Grand Cru 2001
Corton Charlemagne Grand Cru 1994 (Magnum)
Corton Charlemagne Grand Cru 1993 (Magnum)
Corton Charlemagne Grand Cru 1992 (Magnum)
Corton Charlemagne Grand Cru 1991 (Magnum)

Domaine Vincent Girardin - Bourgogne

Bienvenue Bâtard Montrachet Grand Cru 2004
Puligny Montrachet Premier Cru "Combettes" 2004
Chassagne Montrachet Premier Cru "Cailleret" 2002
Puligny Montrachet Premier Cru "Folatières" 2002 (Magnum)
Meursault Premier Cru "Charmes" 2001
Chevalier Montrachet Grand Cru 2000 (Magnum)
Meursault Premier Cru "Genevrières" 2000 (Magnum)
Chassagne Montrachet Premier Cru "Morgeot" 1998 (Magnum)

The Wines

Domaine Robert Arnoux - Bourgogne

Romanée St. Vivant Grand Cru 2001
Vosne Romanée Premier Cru "les Chaumes" 2001
Vosne Romanée Premier Cru "les Suchots" 2001
Vosne Romanée Premier Cru "les Chaumes" 2000
Vosne Romanée Premier Cru "les Suchots" 2000
Echézeaux Grand Cru 1999
Clos de Vougeot Grand Cru 1998
Echézeaux Grand Cru 1998

Château de Beaucastel - Rhône

Château de Beaucastel Roussanne Vieilles Vignes 2005
Château de Beaucastel Blanc 2004
Château de Beaucastel Rouge 2001
Château de Beaucastel Homage à Jacques Perrin 2000
Château de Beaucastel Rouge 1998
Château de Beaucastel Blanc 1990
Château de Beaucastel Rouge 1990
Château de Beaucastel Rouge 1983

Tablas Creek Vineyard - California

Esprit de Beaucastel Blanc 2005
Esprit de Beaucastel 2004
Mouvèdre 2004
Syrah 2004
Panoplie 2003
Roussanne Quintessence Vin de Paille 2003
Esprit de Beaucastel Blanc 2002
Esprit de Beaucastel 2000