Condé Nast
Traveller
SPECIAL DOUBLE ISSUE
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THE HOT LIST 2017
THIS YEAR'S BEST NEW HOTELS, BEACH CLUBS, BARS & RESTAURANTS
FREE NIGHT
AT LONDON'S SMARTEST HOTEL
BALI ON THE INSIDE
THE REAL ISLAND STYLE
EXCLUSIVE FIRST LOOK
THE MOST TALKED-ABOUT INDIAN OCEAN HIDEAWAY
URBAN FIXES
BERLIN
PALM SPRINGS
TOKYO
MEXICO CITY
ATHENS

THE HOT LIST 2017

OUR PICK OF THE BEST NEW HOTELS, BARS, RESTAURANTS & BEACH CLUBS TO HAVE OPENED IN THE PAST YEAR

&BEYOND MATETSI RIVER LODGE, ZIMBABWE

IN ASSOCIATION WITH AVIS

MEXICO
CHABLE, MERIDA

Dine at Ixi'im, the latest restaurant from Mexico's starriest chef, Jorge Vallejo, and it might not occur to you that the modern glass-and-steel box it's located in started life as the machine house, or sisal-processing plant of the 18th-century Hacienda San Antonio Chablé. Nor that you are surrounded by jungle. Rather, the atmosphere as you tuck into venison tartare with sour orange, habanero chilli and avocado is more likely to put you in mind of Tribeca, perhaps, or at least Mexico City. But then this hotel, a half-hour drive from Mérida, has ambitions to raise levels of sophistication in Yucatán to a new high. At the heart of the 300-hectare, tree-cloaked estate stands a cluster of the hacienda's handsome colonial-era buildings, their long, arcaded verandahs overlooking a succession of walled gardens, lit at night by fireflies and lanterns hanging from the ancient trees. Beyond a grand iron gate a winding path leads through the jungle, off which stand 40 secluded, white limestone-and-glass casitas, each with a pool, terrace and hammock. The spa, where there are even more pools lined in petrified wood and a private *cenote* (water-filled sinkhole), is spectacular. And towards the other extreme of wellness, there is a whole building devoted to an immense collection of aged Mexican tequila. **FLASH POINT** Express an interest in local food, and Doña Eneida, a woman from the nearby village of Chocholá, will come and cook lunch over an open fire: *chapulines* (grasshoppers) dressed in chilli and lime, followed by *pipian de venado*, a stew of roe deer, mopped up with warm tortillas. *+52 55 4161 4262; chableresort.com. Doubles from about £965*

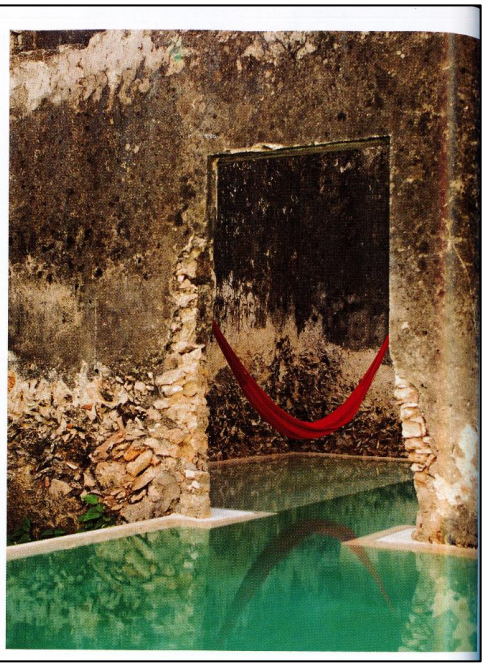
SPAIN
SOHO HOUSE BARCELONA

The best new hotel in the Catalan capital certainly packs a punch. For a start, there are 180-degree views down to the Colom monument at the bottom of the Ramblas. And inside there are beautiful hardwood floors, exposed red-brick walls and classic vaulted *vigas* (beams), divine Italian glass lights that unfurl like petals from the ceilings, and a serious collection of original works by mid-century and contemporary Mediterranean artists, including Jean Cocteau and Blanca Miró Skoudy (granddaughter of Joan). Breakfast, lunch and late-night tapas (sea-bass ceviche, beef cheeks with mushrooms, wine sauce and truffles) are served in the fifth-floor social space, Club, and poolside on the roof terrace. Buzzy Cecconi's restaurant on the ground-floor is the place for homemade pasta and classic Italian dishes such as a splendid veal Milanese, as well as pizzas made in century-old ovens from a bakery in nearby Badalona. The basement Cowshed spa was inspired by a Thirties Spanish pharmacy (albeit one with an indoor pool) and there's a speakeasy-style Green Room bar and cinema. With around 40 different events a week, there could be a band playing or an art auction going on at any time. So what if you don't want to leave? Anyone who's anyone in town is already here. **FLASH POINT** Linger in your room between 6pm and 9pm and a friendly mixologist will come knocking, bearing ice and the wherewithal to mix the cocktail of your choice. *+34 932 204 600; sohohousebarcelona.com. Doubles from about £220*

PHOTOGRAPHS: KARYN MILLET, GERMAN SAITZ

THE
HOT LIST
2017

MEXICO

CHABLE, MERIDA

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