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CuisinArt Resort & Spa Fact Sheet

Description Located on the tranquil island of Anguilla in the Caribbean, this refreshingly stylish and distinctively Mediterranean-influenced beachfront resort and spa offers guests spacious, luxurious accommodations, uncompromising quality and exemplary service. With ninety-three rooms and suites, surrounded by lush and tropical foliage, CuisinArt Resort & Spa features the first-ever hydroponic farm at a resort, as well as the Venus Spa, on the island of Anguilla.

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Opened December 20, 1999

Location CuisinArt Resort & Spa is located on the tranquil island of Anguilla, the most northerly of the eastern Caribbean’s Leeward Islands. Situated on Rendezvous Bay along the southern shore, the resort offers lovely unobstructed views of St. Martin and the Caribbean Sea with beachfront access to one of the Caribbean’s most beautiful beaches.

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Accommodations Among the ninety-three accommodations are nine luxury guest rooms, sixty junior suites and a fluctuating combination of luxury junior and one-bedroom suites which can be mixed and matched upon request and/or which can create up to 10 two-bedroom suites.

Vibrant Italian fabrics and furniture imported from around the world create a distinct elegant charm in the guestrooms and suites. Large bathrooms are set in soft-toned Italian marble and feature deep bathtubs complemented by Rusk® amenities. Many of the suites feature a private solarium for sunning. Guests begin their day with complimentary continental breakfast, served at Café Mediterraneo.

Villas: Located on the beachfront facing the picturesque and mountainous island of St. Martin and the Caribbean Sea, each spacious suite in the ten whitewashed villas has an ambiance of comfortable elegance and features large patios and luxuriant furniture.

The villa courtyards are filled with scents of citrus and floral blossoms amid nature’s vibrant colors. All rooms have a terrace with ocean view, framed by a dramatic archway and spacious private patios.

Main Building: The three-story main building features seven luxury guest rooms.

Penthouses: Located in the main building, the 4,300 square-foot three-bedroom suite and the 7,600 square-foot, two-bedroom suite each have living rooms and wrap-around terraces offering expansive views.

The infrastructure of the resort is state-of-the-art. The resort is the first on Anguilla to offer its guests clean air re-circulation systems in the rooms and a sprinkler/fire alarm system. It is the only island resort built with the most stringent hurricane safety codes as set forth by Dade County, Florida (code D, highest hurricane-resistant rating).

Gardens and Landscaping

The resort is designed as a botanical oasis with more than 37,000 plants of more than 150 species of trees, flowers and shrubs. A unique “ribbon” concept, featuring bands of colorful, fragrant flowers and exotic plants, such as gardenia, lavender and jasmine, winds and wraps its way through the resort, creating special aromatic and vivid passages and lanes.

The resort also features an on-site herb garden, organic garden, orchid solarium and rare-plant house.

Dining

The resort features three dining options, each with its own personality and unique cuisine:

Santorini Restaurant, the resort’s gourmet restaurant, is designed with glass walls to offer guests the opportunity to observe the chef and his team while creating their specialties. Fresh produce selected daily from the hydroponic farm and the organic garden is used in the menu, infusing traditional Mediterranean cuisine with the flamboyant flavors and spices of the Caribbean. Meals are complemented by a fine collection of carefully selected wines from around the world.

Chef’s Table, in Santorini’s private dining room. This exclusive food and wine experience features a six-course menu that incorporates the freshest of ingredients from the resort’s own hydroponic farm and organic garden, adding a touch of Caribbean flair. Each course is prepared with a creative approach by the Executive Chef. All courses are paired with wines specially selected from the resort’s extensive wine cellar.

The poolside **Café Mediterraneo** is only a short stroll from the beach. The Café is ideal place to enjoy a selection of grilled items, pizza, fresh homegrown salads, seafood, desserts, drinks and specialty coffees. Our complimentary Continental breakfast is served daily.

The Wine Cellar is located in the Santorini Restaurant. The 3,600 bottle cellar is stocked with vintages from around the world. Wine tastings are held throughout the week.

Executive Chef Chef Denise Carr brings international flavor and innovative style to CuisinArt Resort & Spa. Her experience extends from California, where she earned a Zagat award for best inland fine dining, to cooking for royals in Dubai. Chef Carr brings a new level of excellence and excitement to CuisinArt!

Hands-on Cooking Classes Discover the secrets of our Chef's Caribbean cuisine at the unique hands-on cooking classes. Pick your own produce and work with the chef to learn and prepare your own meal.

Hydroponic Farm The CuisinArt Resort & Spa features the first hydroponic farm at a resort, which grows the majority of the fresh fruits, vegetables, edible flowers and herbs used in the resort's restaurants. Herbs and flowers such as lavender and jasmine are also grown and dried for use in spa treatments.

Hydroponics, the growing of plants in water and fertilizer solution containing the necessary nutrients, is an excellent way to provide fresh and nourishing food in the Caribbean. Most – if not all – fruits and vegetables have to be imported from the United States, South America and other countries to restaurants in the Caribbean. This state-of-the-art process produces the freshest, healthiest, pollutant-and-pesticide-free fruits, vegetables and edible flowers that are used for preparing meals.

Hydroponic vegetables produce superior taste, quality and appearance, and do not have problems with cultivation, soil-borne diseases or insects. The farm produces lettuce, tomatoes, broccoli rabe, cucumber, papayas, peppers, eggplant, dwarf bananas and more.

Director of Hydroponic Farm Managing the hydroponic farm is Dr. Howard M. Resch, Ph.D., whose experience in hydroponics spans more than twenty years. He acquired his degree in plant science from the University of British Columbia in Vancouver, and has been an active member of the Hydroponic Society of America since 1979.

Venus Spa At the Venus Spa, guests nurture their spirit and reconnect with their senses. Renew with soothing massages, wraps, customized



Relaxation and Entertainment

facials and natural skin and body treatments, complemented by the full service Rusk Salon for hair, feet and hands. Recharge with yoga and Pilates classes and a state-of-the-art fitness center. An internationally trained staff will cater to every whim.

The main level of the main building features the Santorini Restaurant, the concierge desk, a boutique, a well-stocked reading and video library, and a game room with a billiards table. Designed and decorated with a thoughtful collection of original Italian paintings, the main building is a relaxing gathering spot.

Boutiques: Alberto and Lina Jewelry’s first store outside of Capri, Italy, features a unique collection of their custom-designed jewelry, along with jewelry designed by David Yurman. In addition there is Boutique Blú with a wide selection of resort wear, sunglasses, unique gift items, and Solei, our sundries shop, offers toiletries and forgotten essentials.

The Lobby Bar provides a relaxing venue for unwinding, enjoying the ocean breeze and savoring a favorite drink.

The Beach Bar is just steps away from the Café Mediterraneo on the white sand beach that hugs the shore of Rendezvous Bay. Specialty island drinks, frozen fresh-fruit smoothies, homemade lemonade and more, can be enjoyed throughout the day or while the sun sets over the Caribbean Sea.

Recreational Activities

The resort features an array of activities including: Swimming Pool – Jacuzzi – Windsurfing – Sailing – Snorkeling – Deep-sea fishing – Three lighted tennis courts – Bocce court – One-mile par course – Championship croquet field – Children’s playground.

Standard of Service

CuisinArt Resort & Spa’s highly trained staff ensures that each guest experiences a pampering and luxurious holiday. It is the intention of the management that guests experience the warmth and personal touches that one would extend to a guest in their own home. The pampering extends to the beach and pool, where guests

are routinely treated throughout the day to chilled water, cool towels and delicious 3:00pm homemade sorbet.

Anguilla

Anguilla is a British-dependent territory that measures sixteen miles in length and three miles in width. The climate is moderate to warm, with a mean temperature of 80 degrees Fahrenheit. English is spoken and U.S. currency is accepted throughout the island.

Anguilla can be reached by air via San Juan (50 minutes) or St. Martin (5 minutes). Ferry service is available from Marigot in French St. Martin (25 minutes). CuisinArt Resort & Spa is 15 minutes by taxi from Wallblake Airport and 10 minutes from the Blowing Point Ferry Terminal. A private boat may also be chartered in advance.

Reservations

For reservations or additional information, please phone 800.943.3210 or 212.972.0880 or visit the website at www.CuisinArtResort.com