

FOOD *and* TRAVEL

2017 AWARDS
THE SHORTLIST

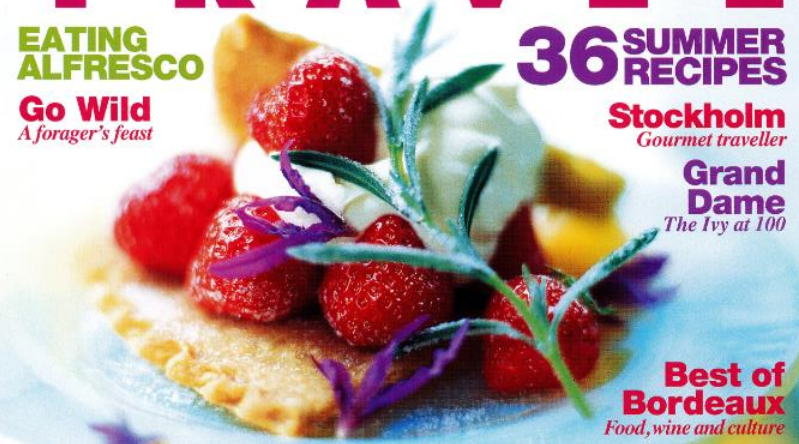
EATING ALFRESCO

Go Wild
A forager's feast

36 SUMMER RECIPES

Stockholm
Gourmet traveller

Grand Dame
The Ivy at 100



Best of Bordeaux
Food, wine and culture

Floating Hotels
All aboard

Master The Craft
Beer comes of age

Croatian Coastal Cuisine

UK'S TOP ICE CREAM PARLOURS

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Reviews Drinks Chefs In Season Recipes Hotels Restaurants

Arrivals

News and views from the worlds of food, drink and travel



MEXICO'S HOTTEST PROPERTY

You'd be forgiven for mistaking new hotel Chable for a Mayan relic. But step through its crumpling gates and you'll find old walls and a dusky red facade give way to a modern Mexican masterpiece.

The design property sits in the heart of the Yucatán on a colonial hacienda, around 25 minutes from Mérida. Encooned by nature – 305ha of ancient jungle, to be precise – an easy, boho-luxe vibe pervades. The estate comprises 38 casitas (stand-alone houses) plus a Royal and Presidential suite. Expect warm wood, contemporary art, intricate Mexican tie work, raffia rugs and white, embroidered hammocks overlooking private pools. An architectural

entrance to the spa beles the temple-like interior which is centred around a cenote, a natural cave considered sacred in Mayan culture.

One of the biggest draws here is the food offering. Three restaurants ensure you're well catered for, with menus designed by Jorge Valiso (recently awarded Mexico's *numéro uno* chef position, and a respectable 22nd in the World's 50 Best). Ingredients are sourced from the raised beds of the kitchen garden, using ancient harvesting techniques to create contemporary Mexican cuisine. At the end of the day, say, *Salud!* with a tipple from the world's largest private collection of tequila from the bar at wim.chable resort.com



Photo: © Chable Resort
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