



## THE HOT LIST 2017

Condé Nast Traveller's pick of the 55 best new hotels in the world for 2017



## Mérida, Mexico

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.

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*PRICE: Doubles from about £965*