



### Four Seasons Jimbaran Bay BALI

To wander amid the tropical gardens of this coastal resort on Bali's south-eastern tip, is about as close to heaven as you can get on the Island of the Gods. When it launched in 1993, it was the first all-pool villa hotel in the world and it set the standard in terms of 'modern Bali' style. Hot off the heels of a revamp, which has added three villa categories, it's looking finer than ever.

There are 147 villas, each signified by an intricate traditional compound-style door, and they hit the mark on every level. Space abounds and interiors are warm and elegant: expect cloud-like canopied beds, dreamy antique baths, hand-crafted art and local textiles. Private gardens lead to an outdoor bamboo shower, infinity plunge pool, thatched-roof pavilion, and an ironwood sundeck. There's something special about sliding open your patio doors of a morning to catch a warm breeze and the sun rising over your patch of paradise and the ocean beyond.

Spend easy days practicing yoga at the clifftop bale or follow

the natural flow of the 3km coastline to exclusive Coconut Grove Beach for games, windsurfing or kayaking. This area's a surfer's paradise and lessons are also available. Just along the beachfront, Sundara has another infinity pool and daybeds, and is our pick for dining. Chef Pasquo King serves up exciting riffs on border-crossing tapas throughout the day, while breakfasts feature deliciously interesting combinations. *BG. Villas from £424. 00 62 361 701 010, fourseasons.com*

# Places to stay

This month, we indulge in a spot of Balinese serious Caribbean sunshine, pad Portugal's pretty

### Capella Marigot Bay St Lucia

Water transfers to this sophisticated resort (once a Fifties Hollywood favourite) on the north of the island of St Lucia are a white-knuckle ride. If you can swing it, arrive during daylight to admire the lush scenery. It's built on a hillside covered in banana palms that dance above the sparkling blue waters of Marigot Bay's marina.

Thanks to its protected location, this area is renowned for being hurricane proof, so relax and enjoy lounging on basket-weave egg-shaped cocoons that surround the infinity pool or shaded cabanas around the shallow, larger pool. On the other side of the water, there's a private beach that guests can access via a regular ferry crossing, while The Auriga Spa has a serenity pool and offers treatments tailored to suit your mood and the Moon's cycle.



Bedrooms combine West Indian design with sleek, modern touches: think polished teak wood, tiled floors and bright prints. Breakfasts combine a bounty of Caribbean fruit, while signature restaurant, The Grill at 14 degrees 61 degrees, serves modern St Lucian dishes like organic field greens with silky-smooth goat's cheese, and grilled fish with home-made smoked bread. *RR. Doubles from £330. 00 1 321 821 0798, capellahotels.com*



### TENUTA DI MURLO ITALY

You'll wonder whether you're in the right place as you approach the entrance to this ancient estate. Fear not, it's merely an indicator of the unadulterated privacy that comes beyond. Clinging to Umbria's undulating hills near Perugia, it sits amid thousands of acres of woodland and olive groves. Ten of the 100 or so medieval buildings that sprawl the staggering landscape have been beautifully restored: cottages sleep two; villas and apartments, four to 18. After check in, it's a hair-raising climb along a labyrinth of narrow, vertiginous roads to your hilltop hideaway, so hire a 4x4 if you're driving. The old defence tower, 'Villa Torre', was our home-away-from-home and we found it bursting with charm. Huge sofas surround an open fire, two big bedrooms wear original features and antiques, the dining room is adorned with stylish art and an infinity pool is on hand for summer. There are few places better than the tower's rooftop look-out to raise a glass of red and watch the spectacular sunset roll over the valley. *MS. From £3,205 per week. 00 39 335 682 8558, murlo.com*



### Gourmet bolthole THE MARQUIS, SUFFOLK

Perching above the pretty Brett Valley in Upper Layham, around 30 minutes from Ipswich, The Marquis makes a refreshing change to the 'ye-olde' style country inns and chocolate-box buildings that characterise the county. The building dates back to the 17th century and its ten luxury rooms have the lilt of history, without feeling twee. Original beams and fireplaces meet heritage tones and fine textiles – a nod to the region's past – while the view of the valley is quite something to awake to.

In the dining room, chefs Tom Bushell and Sam Clover put seasonal, local ingredients at the heart of their menu. Modern British is the deal here and the only Suffolk-pink you'll find will be the blush of their perfectly cooked lamb chops. Elsewhere, guinea fowl is poached and served with pickled grolles; goat's cheese tortellini comes with sorrel and beetroot soup and a Jospier grill does an equally fine job with a Stowmarket chicken breast as it does a tomahawk steak. Light strawberry consommé with fromage frais sobert and borage flowers is our pick when it comes to puds – the modern presentation errs on the right side of restrained: colourful, attractive but not overdone. Panoramic windows, muted tones and an open kitchen provide the ideal backdrop. *BG. Doubles from £165. 01473 377 977, themarquissuffolk.co.uk*

# luxury, escape to the hills in Umbria, enjoy some streets and eat and sleep well in Suffolk

### TIVOLI AVENIDA LIBERDADE LISBON

The Portuguese capital is one of our favourite cities for a mini-break, and this hotel is an ideal base. Found on the main thoroughfare, it's a quick stroll to most neighbourhoods, there's a round pool surrounded by trees and the busy rooftop Sky Bar has wonderful vistas of the city and the River Tagus. Snag a spot to watch the sunset before dinner in the adjoining Terraço Restaurant for Portuguese dishes like baked grouper with clam croquettes. Recently refurbished rooms embrace sleek, minimalist design with pops of soft duck egg blue. *LF. Doubles from £170. 00 351 21 319 8900, minorhotels.com*



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