





OCTOBER 2011 TRAVEL+LIFE

Bambarra Beach MIDDLE CAICOS

INCREDIBLE BEACHES

Got a beach blanket? Bingo! Few Caribbean destinations can claim as many pristine strands as the TCI. Every inch of the islands' coastline seems to be dusted with sand as fine and impossibly white as confectioners' sugar, in many spots interrupted by nary a single footprint. A 12-mile-long sunbaked stretch lined with plush resorts, Provo's **Grace Bay** gets all the attention, but it's not the only sandy standout. It's no exaggeration to say that **Bambarra Beach**, on Middle Caicos, will take your breath away: Just one glimpse of its artfully rippled sand, skimmed by crystal-clear water that's only ankle-deep for about a quarter-mile out, will instantly entice you to wade right in. But wait; there's more! Down the road, **Mudjin Harbour** seduces with bathtub-warm aquamarine waters fringed by a smile-like sweep of talcum sand and snorkel-friendly Dragon Cay, just offshore. And on the swanky private-island resort of **Parrot Cay**, the impeccably groomed mile-long sugary strand makes the lofty rates seem completely reasonable.



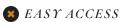
SCRUMPTIOUS DINING

Da Gonch Shack Run, don't walk, to this classic Provo beach bar and restaurant, where the conch is fresh and the rum punch packs a wallop. Everything's cooked to order, so a 40-minute wait is common — but, oh, so worth it. Pass the time with a dip in the sea, then find a perch under a palm tree and enjoy a savory smorgasbord of the islands' ubiquitous mollusk served seven ways: cracked, curried and stewed; in fritters, salad and chowder; and Creole style in a tomato-based sauce. However you try it, you simply can't go wrong.

Daniel's Gafe If you're on Middle Caicos, you'd better be lunching at Conch Bar's popular beachfront spot, where the fried-to-perfection fish special is only \$20. From a perch on the deck, you can watch whales migrate during the January-to-March season; gregarious owner Daniel Forbes is an attraction all year round.

Garam Masala Why would diners visit this authentic Indian eatery (open in Provo's Regent Village since last May) 10 or even 12 times? We bet it's the indulgent *dal makhani* (lentils cooked in butter and cream) and hearty wraps that put food-court pretenders to shame.

O Parallel 23 The setting oozes classic Caribbean romance: candlelit tables on the coral-stone terrace of a great house overlooking lush gardens punctuated by towering flambeau trees, swaying palms and cascading bougainvillea blossoms. The cuisine at the Regent Palms resort's signature restaurant (named for Provo's latitude) is equally enticing. Try delicacies such as caramelized butternut-squash ravioli with goat cheese, then indulge with the decadent trio of foie gras (pan-seared, a la terrine and creme brulee). And definitely save room for the sevenitem chocolate dégustation dessert platter.





Tour the TCI on wheels, wings and watercraft. On Provo, rent a car or freewheel it on bikes, which

many hotels provide. For other isles, hop the TCI Ferry or sail with Caribbean Cruisin' to outposts including North Caicos. (Middle Caicos is just a quick drive over the causeway.) Air Turks & Caicos flies to Grand Turk; from there, Salt Cay is a short boat ride away.



CARIBBEAN TRAVEL+LIFE THE WORLD'S BEST CONCH SALAD — REALLY "Our conch is as fresh as it's gonna get anywhere in the world," claims Da Conch Shack manager Peter Soltesz. And since the Provo restaurant keeps upwards of 1,500 live mollusks in an ocean pen mere steps from the kitchen, we're inclined to believe him. "As you order them, we take 'em out," he says. "And if you know conch, you come here to get it." Made with raw meat prepared ceviche style, conch salad is what true aficionados order when a conch craving strikes. Conch It all starts with the conch, plucked from the sea and into the kitchen within two minutes. After the mollusk has been "knocked" (the chef pierces a hole in the shell and pulls out the flesh), it is cleaned, vigorously tenderized with a mallet and diced. **V**eggies Stuff You Then Da Conch Shack Can't See chefs add diced sweet peppers, Da Conch Shack's conch salad tomatoes and white onions. doesn't sit around marinating; Their piquant flavors instantly the meat's so fresh it doesn't infuse the conch, and their need the extra tenderization. That gelatinous thread crunchy texture is a perfect It is simply tossed with lime in the conch is called complement to the meltjuice, salt and pepper before the pistil. Frequently in-the-mouth chunks of being swiftly presented to your mistaken for the conch's glistening white meat. beachfront bench — and your penis, it's actually the eager taste buds. spine — a fact that has yet to damage its reputation as an aphrodisiac.

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OUTPOSTS

There's nowhere quite like Salt Cay. Its six square miles boast five churches, a 12-student schoolhouse and who knows how many donkeys ambling along dusty and largely deserted byways. A century and a half ago, when the island was the economic hub of the TCI's salt trade, more than 1,000 people lived here; now there are barely 70, and livestock have the right of way. But there couldn't be a more perfect for location for Porter's Island Thyme, the restaurant and bar that has become Salt's de facto hub and a much-loved watering hole for hardy islanders, adventurous expats and tranquility-seeking visitors. Affable Texan Porter Williams is the master of ceremonies, a retired exec who spent 18 months transforming this 19th-century salt raker's cottage into a hybrid bistro/bar/art gallery/town hall/movie theater. Colorful Haitian paintings line Island Thyme's rafters; papier-mache fish and sea creatures are strung from the ceiling; ABBA and Jimmy Buffett Christmas tunes emanate from the CD player; and a sign reads, "No Shoes, No Smoking." While most patrons come to catch up over "the coldest beer on island," an iron-stomached few are here to earn a coveted zookeeper T-shirt, awarded to those who can down a series of four animal-themed shots that starts with Wolf, a secret concoction that reportedly includes "wolf testicles from an Oriental food store in Torrance, California." Like we said: There's nowhere like Salt Cay.



SURPRISING HISTORY

Feb. 20, 1962, was little Grand Turk's biggest day: After his historic orbital flight, John Glenn made a triumphant return here, splashing down in the waters just off the coast (code name: Area Hotel) in the space capsule Friendship 7. The tracking station and Air Force base where John recovered are now defunct, but you can tour NASA's commemorative exhibit — complete with a kitschy life-size replica of the capsule and the astronaut himself — at the cruise-ship terminal.







hat's your private-island fantasy? A plush playground with every convenience? An untamed n where you can fulfill your Crusoe-esque ambitions? Enjoy both in the TCI. The living is easy n unpretentious Pine Cay, home to the Meridian Club, where 38 moneyed homeowners and a handful of guests live like beach bums in a collection of low-key accommodations spread over 825 rugged acres. The atmosphere is informal (shoes are optional), and there's no A/C, TVs, phones or entertainment ("9:30 p.m. is Pine Cay midnight," says the hotel manager). But that's how guests of the islands' oldest continually operated hotel like it. It's a whole different story on Parrot Cay, the I,000-acre white-sand cloister where Keith Richards and the Seinfelds have vacayed and Donna Karan owns a two-bedroom, three-pool compound. Its sprawling Asian-inspired villas are secreted behind lush landscaping, and your butler won't blink an eye when you request private Pilates instruction or an ayurvedic massage on the sun deck.







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sweetness we love.

flavored to 15 years old.



■ GRACEFUL EXITS

Provo's airport sees droves of celebs, from the Olsen twins to Orlando Bloom.→
But until recently, when exiting the island, globe-trotting A-listers had to mix with
the masses in the cramped departure lounge. Now there's another option: \$40
gets Orlando — and you — into the new VIP Flyers Club, where A/C, snacks and
Wi-Fi await. And for \$200, staff will meet you curbside and whisk you through
check-in and security, landing you in the lounge lickety-split. *vipflyersclub.com*

