

Better

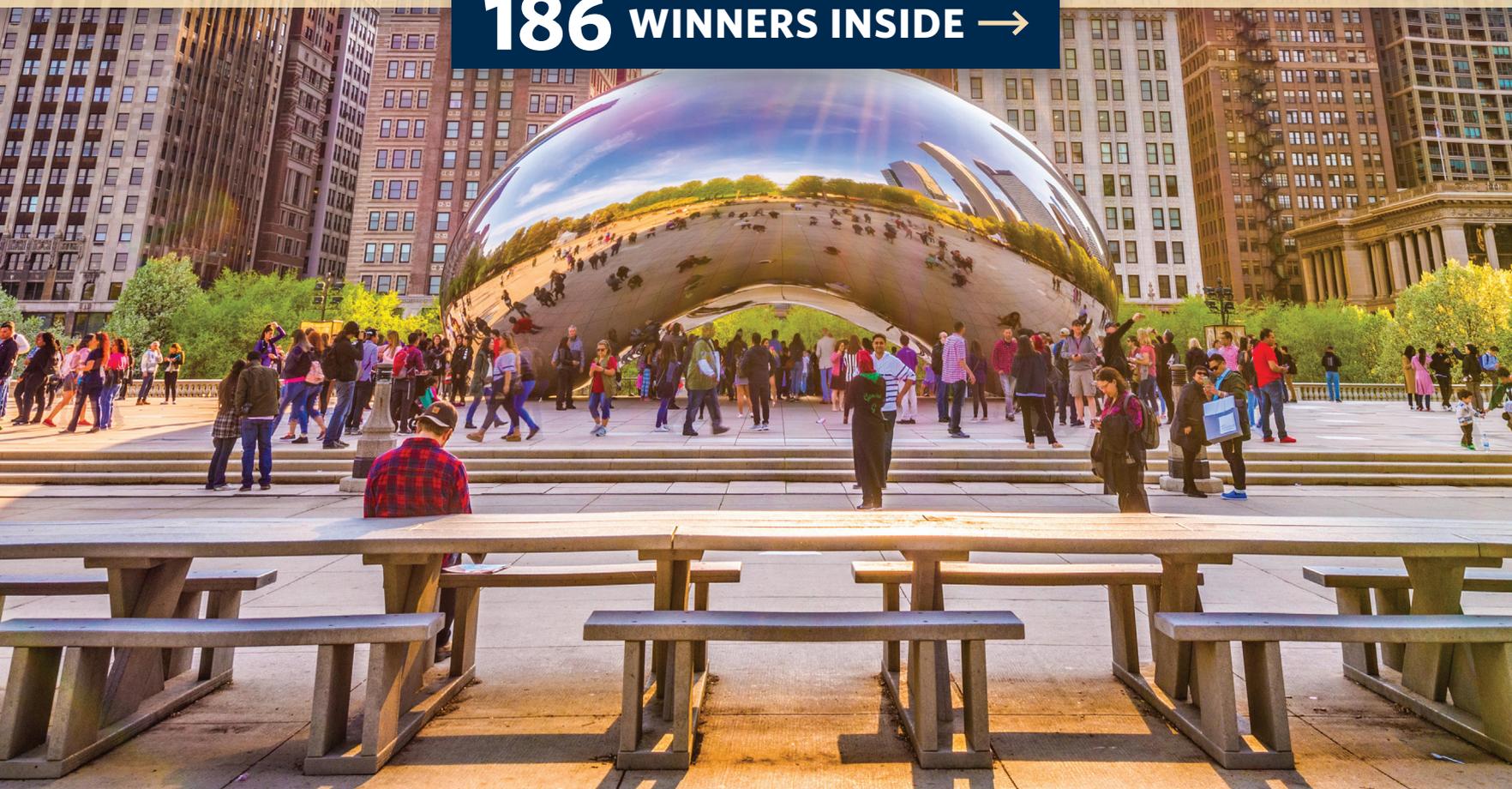
POWERFUL. POSITIVE. CONNECTIONS.

THE VOTES ARE IN!

BEST *of* 2019

ARTS & ENTERTAINMENT • BEAUTY • CELEBRATIONS
DINING • EDUCATION • FITNESS & RECREATION • HOME & DESIGN
KIDS • PHILANTHROPY • SERVICES • SHOPPING

186 WINNERS INSIDE →





Clockwise, from left: Alfresco dining at The Mulia with exquisite sunset views; Mulia Spa boasts 20 treatment rooms, meditative steam rooms and Asian hammam tables; Mulia Villas include 24-hr butler service, Jacuzzi tubs and spacious terraces with a private swimming pool.



FOR ROMANTICS:
The Mulia, Nusa Dua, Bali, Indonesia

Locals greet you with melodic rindik—an Indonesian bamboo xylophone—upon arrival at The Mulia, easing you into vacation mode. The all-suite, all-inclusive Mulia is a resort within a resort, with access to the amenities at the larger Mulia Resort, but the setting is more intimate here, with only 111 suites as opposed to 526 rooms. There are high-tech Toto toilets, 24-hour butler service, and, in every suite, an expansive terrace complete with private hot tubs.

PLAY: Obviously a Balinese massage while in Bali is in order and the Mulia Spa does not disappoint. Refresh yourself with chilled ginger tea before changing into a light linen robe and tatami sandals. Prepare to be kneaded into bliss. The local therapists have strong hands and sweet demeanors.

The Oasis Pool is the longest oceanfront infinity swimming pool in all of Bali. There are spacious cabanas and the iconic pool is lined with six-meter sculptures of ladies holding rice, a symbol of prosperity in Balinese culture. Bali is just the kind of far-flung destination where honeymooning couples can cozy up and stare into one another's eyes while watching spectacular sunsets. And sunset yoga overlooking Nusa Dua Bay is the perfect prelude to a hearty dinner.

EAT: The Cafe offers the most mind-blowing buffet, miles better than anything you'll find in Vegas, with live-action cooking stations for Indonesian, Indian, Japanese, Korean, Chinese, and European food—plus a separate room full of dessert. The buffet itself is already overwhelming, but then there are dishes cooked to order at each station—including some of the best tandoori chicken I've had in my life. You'll be going back not just for seconds, but sixths, sevenths, and eighths.

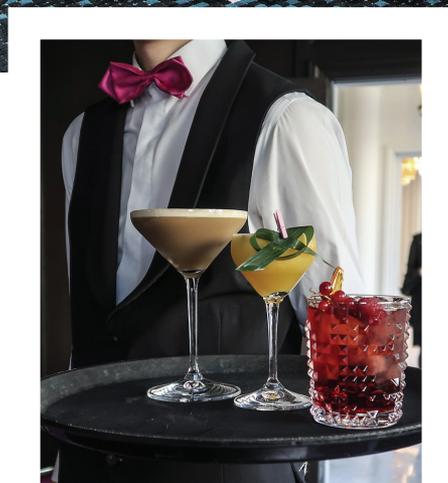
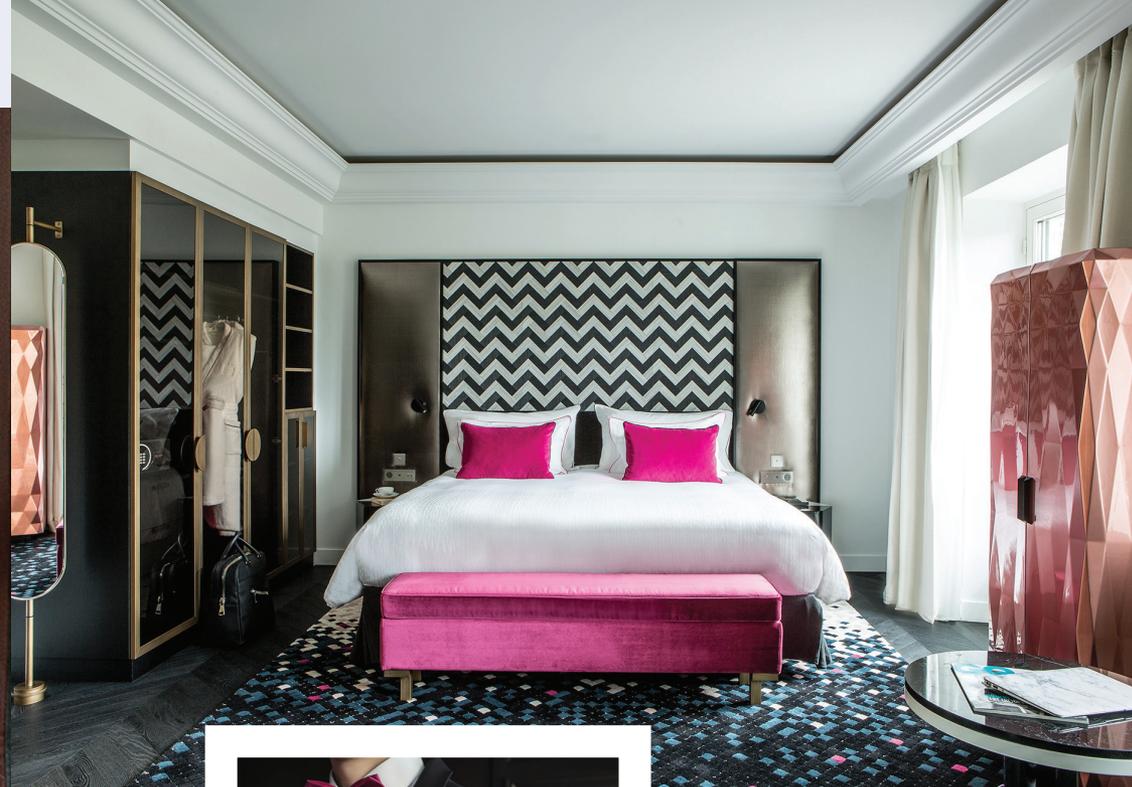
If you can pry yourself away from the gluttony of The Cafe, Table8 focuses on Chinese food, with dim sum and delicacies like abalone and bird's nest soup. Japanese restaurant Edogin specializes in teppanyaki, sushi and shabu shabu, with menus changing nightly. For the most romantic dining option, book a beachfront dinner under the full moon with a bespoke menu from the passionate kitchen team. The newest dining experience at The Mulia is Apericena beside Oasis Pool, where Michelin-starred chef Nicola Russo serves six- or eight-course degustation dinners each Friday.

HIGHLIGHT: If you happen to get engaged on the beach (The Mulia tends to elicit professions of love), a floating glass chapel is ready to host weddings of all denominations. It's a glittering jewel encircled by reflecting pools to symbolize eternal love. themulia.com/mulia-bali —**AMBER GIBSON**

COURTESY OF MULIA RESORT

FOR
FOODIES:

*Fauchon L'Hôtel,
Paris, France*



Opposite: The Grand Cafe Fauchon serves breakfast, lunch, dinner, Glam'Hours, and late-night service. This page, clockwise from top: this Deluxe Room features Fauchon's signature black, white, and magenta styling and the iconic Gourmet Bar; at the Grand Cafe Fauchon, indulge in the legendary food purveyor's inventive pastries, coffees, and other sweet and savory delicacies; the Cafe serves a variety of inventive cocktails.



champagne. Glam'Hours is the Fauchon version of happy hour, where you people-watch on the terrace of Grand Cafe Fauchon while enjoying tea-infused cocktails and the best French cheese and charcuterie. Even if you aren't that hungry at dinner, you can order tasting half portions of nearly all the dishes, including sea bream carpaccio, Fauchon pâté in a pastry crust with morels, and guinea fowl with sweet peas. hotel-fauchon-paris.fr

originality, artful presentation, and flavor. With only seven tables and 20 seats, the intimate space overlooking Four Seasons' iconic courtyard books up fast. lorangerieparis.com

While the Four Seasons has exquisite non-alcoholic cocktails, Bordeaux wine lovers should head to Le Clarence. This private mansion built in 1884 is home to one of Paris' top fine-dining restaurants, owned by Domaine Clarence Dillon, which represents some of the finest terroir in Bordeaux, including Château Haut-Brion, Château La Mission Haut-Brion, and Château Quintus in Saint-Émilion. Seafood here is impeccably prepared, including Brittany langoustines and tender turbot draped with pig's ear, anchovy, and French beans. Perfect to enjoy at a leisurely pace with aged sémillon in the library or drawing room. le-clarence.paris/en

HIGHLIGHT: The signature dessert by Four Seasons pastry chef Maxime Frédéric is a meringue flower that's nearly too pretty to eat. Fifty individual petals are tweezered impeccably over a dome of creamy raspberry delight perfumed with peppermint. —AMBER GIBSON

The 54-room Fauchon L'Hôtel is the most fashionable new luxury hotel for gourmands. It's an ambitious first venture into hospitality for one of France's premier gourmet food brands and as one might expect, housemade sweets and treats tempt you, from fresh-baked macarons upon check-in to nougat and salted caramels by the elevator. Every room comes with an epic gourmet bar—a Roche Bobois–designed minibar that's not so mini, but as big as a full-size refrigerator with dozens of complimentary Fauchon snacks both sweet and savory replenished daily, plus complimentary Fauchon brut rosé. The spa here is small but wonderful—like a private oasis with a pink mosaic steam room.

Breakfast is a multicourse affair, a parade of pastries, fruit, yogurt, French cheese, and softly scrambled, fried or soft-boiled eggs, all served with Fauchon's own honey, jellies, chocolate hazelnut spread, and tea. Afternoon tea is a pastry lover's dream, accompanied by a selection of Fauchon teas and Fauchon's own

PLAY: Blind-taste chocolate bonbons and learn to make chocolate truffles and confections with Edwart Chocolatier, one of Paris' most innovative new chocolatiers, offering savory bonbon flavors like smoked Papua New Guinea single-origin chocolate, coriander praline, and oolong tea ganache. Book a customized class at the workshop underneath their Rue de Rivoli boutique. Or perhaps take a food tour off the beaten path with Eating Europe. edwart.fr; eatingeurope.com

EAT: The new concept for L'Orangerie at Four Seasons Hotel George V is an entirely new direction for Parisian fine dining. There's no meat here, but this gastronomic experience focuses on vegetables and seafood; it's a detox, if you will, from traditional heavy French meals. Dishes like dill ravioli with spicy herb tartare and plump rehydrated goji berries or slow-roasted mango with olives and black truffle in a crisp milk crust are remarkable for their