

### Grace Bay Club's new grub

By Gay Nagle Myers / January 22, 2015



**A sample of offerings at the Biere et Boules pop-up restaurant.**

From an innovative pop-up restaurant to a new dining concept, enhancements and upgrades greet winter season guests at Grace Bay Resorts' flagship Turks and Caicos property, Grace Bay Club.

The three-complex, all-suite resort includes the adults-only Turks & Caicos Hotel, the family-friendly Turks & Caicos Villas and the Estate Residences, located on Grace Bay Beach in Providenciales.

"We were packed to the gills for the holiday season, and our returning guests were delighted with the changes we've made throughout our properties," said Mark Durliat, CEO, who added that winter bookings overall are very strong.

"Business in Turks and Caicos has matured," he continued. "We are a three-season destination now. The shoulder season has grown, airlift has increased, the airport has expanded and there is a strong camaraderie between the public and private sectors."

Grace Bay Club launched its third and newest pop-up culinary concept in December, capitalizing on the success of two previous pop-ups, Stix (everything served on skewers) and Jars on Grace Bay (everything served in jars). The pop-up theme changes yearly, "so it doesn't have a chance to get tired," said Nikheel Advani, COO and principal of Grace Bay Resorts.

This year's offering, Biere et Boules (Beer and Balls) on Grace Bay, revolves around cuisine that reinterprets classic meatballs.



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"It's a play on the European beer garden concept, but on a beach," Advani said. In addition to a selection of craft and local beers, beverages include wine, cocktails and soft drinks.

Guests sit on stools around two spacious tables set on the beach. The menu features all manner of meatballs, a hummus platter and crispy lobster balls, all served in banana leaves.

Grace Bay Club's fine-dining restaurant also is new. Gone is the Anacaona restaurant of old, replaced with Infiniti, which features an eclectic menu of fresh fish and grilled meats as well as the Raw Bar and a new design concept. The restaurant is anchored by two 30-foot almond trees in the middle, palm trees around the perimeter and a canopy over the main dining area.

Infiniti is separated from the more casual Grill restaurant by a green hedge and hardwood latticework.

"The whole space is sophisticated and airy, and the reviews from our guests are all positive," Advani said.

Interior enhancements at the resort, including the Grace Bay Club lobby, debuted last year. The remaining upgrades to the Villas and Hotel will be completed this year.

Grace Bay Resorts' nearby 46-suite West Bay Club also underwent a series of renovations and enhancements, including the addition of the Noodle Bar + Kitchen and the pop-up Stix on West Bay restaurant. Visit [www.gracebayresorts.com/gracebayclub](http://www.gracebayresorts.com/gracebayclub).