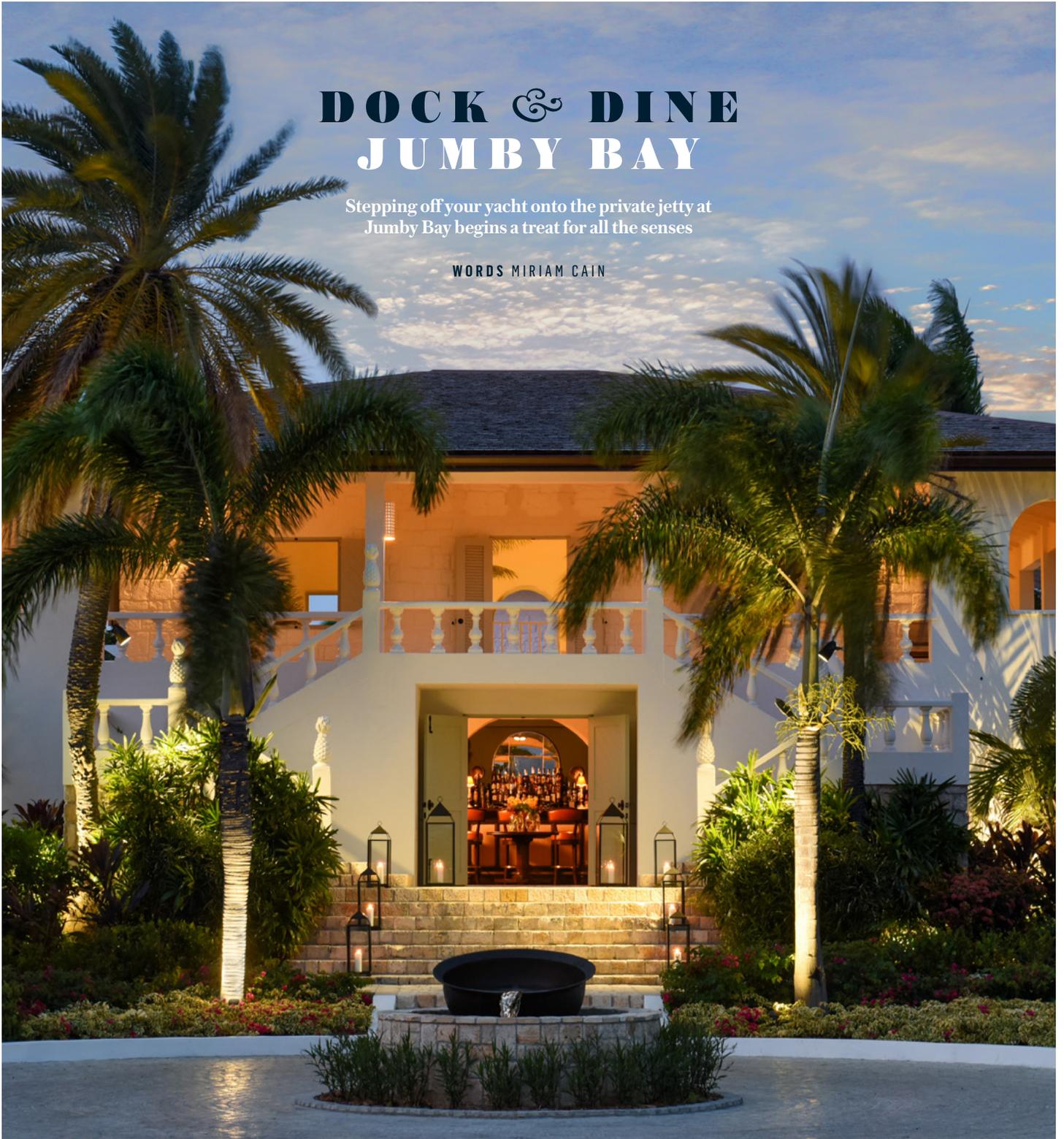


# DOCK & DINE JUMBY BAY

Stepping off your yacht onto the private jetty at  
Jumby Bay begins a treat for all the senses

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A tiny, private paradise lying just off the northwest tip of Antigua, Jumby Bay has been the ultimate desert-island retreat since its opening in 1983. Under the ownership of the prestigious Oetker Collection, design and food factors have been ratcheted up to yet another level of excellence. Anchor in the shallow bay and take the tender ashore to discover the island's heightened culinary scene. The Estate House is one of the top fine-dining establishments in the whole Caribbean. Merging classic fare with island flavors, the menu perfectly complements the circa 1830 plantation house in which the restaurant is housed.

For slightly more low-key dining, The new Jumby Bay Veranda is an Italian trattoria where homemade pastas and fresh fish and meat dishes are cooked Italian style, all enhanced by Jumby Bay Farm's herbs and fresh produce. With panoramic views over your yacht anchored in the bay below, the open-air restaurant also serves as the main social and culinary hub on the island.

Those looking for an informal beach luncheon can take the tender ashore to The Beach Shack for local West Indian-style street food or The Pool Grille for casual bistro fare by the water's edge.

*Jumby Bay is open from October through late August. The Estate House is open for dinner, from 6:30 to 9:30pm (closed Wednesday and Thursday). The dress code is "elegant but casual resort wear." The Jumby Bay Veranda is open for lunch and dinner, from 12:00 to 3:00pm and 6:30 to 9:30pm, while The Jumby Bay Bar & Lounge is open from 10:00am until midnight. The dress code here for dinner is again elegant but casual resort wear, but lunch is more relaxed and beachwear is fine earlier in the day. ●*



**Top tip**

After dinner, head to the west side of the island, where many of the private villas are located, and catch the spectacular sunset at Pasture Bay beach