



BAHIA BEACH

RESORT & GOLF CLUB

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JEAN-GEORGES VONGERICHTEN TO OPEN FERN AT THE ST. REGIS RESORT AND RESIDENCES BAHÍA BEACH, PUERTO RICO

BAHÍA BEACH, PUERTO RICO – St. Regis Hotels & Resorts and world-renowned Chef Jean-Georges Vongerichten proudly announce plans to debut Fern, the latest signature restaurant from his global restaurant company, Culinary Concepts, at the St. Regis Resort & Residences Bahía Beach in Puerto Rico. Now under development and scheduled to open in fall 2010, the \$172 million resort will feature 139 luxurious guest rooms and suites with spectacular ocean views, 25 Residences, the iconic St. Regis Butler Service, a world-class Remède Spa, oceanfront swimming pools, Fern, the restaurant and a recently opened 18-hole golf course designed by Robert Trent Jones, Jr., marking the island’s foray into the five-star-luxury market with its inauguration.



“Chef Jean-Georges at the helm of our new restaurant adds a star amenity to Bahía Beach Resort & Golf Club. His legendary cuisine is the perfect complement to the Bahía Beach luxury experience,” said Federico J. Sánchez-Ortíz, president of Interlink Group, LLC, the development managers of Bahía Beach.

“I am very excited about becoming a part of the new St. Regis Resort, Bahía Beach in Puerto Rico,” added Jean-Georges. “I love the Caribbean, the rainforest, the beaches and the warm people.”

At The St. Regis Bahía Beach, Jean-Georges will blend his world renowned repertoire of distinctive dishes with traditional Puerto Rican ingredients such as papaya, mango, yuca and coconut. He will also feature the bounty of local fresh fish such as grouper, wahoo and dorado.

Born and raised on the outskirts of Strasbourg in Alsace, France, Jean-Georges' earliest family memories are about food. He trained in a work-study program at the Auberge de l'Ill and as an apprentice to chef Paul Haeberlin, later working with Paul Bocuse and master-chef Louis Outhier at L'Oasis in the south of France. With this impressive three-star Michelin training, Jean-Georges traveled to Asia for positions in the Oriental Hotel in Bangkok, the Meridien Hotel in Singapore and the Mandarin Hotel in Hong Kong.

It was during this time spent working and traveling in Asia where Jean-Georges developed his love for the exotic and aromatic flavors of the East. His signature '*vibrant cuisine*' abandons the traditional use of meat stocks, instead featuring intense flavors and satisfying textures resulting from the use of vegetables juices and fruit essences, light broths and herbal vinaigrettes. Jean-Georges' culinary vision and execution have defined both professional standards for the industry and the way in which Americans eat.

Chef Jean-Georges is the author of four cookbooks, including his best-selling *Jean-Georges*. Since earning a total of 12-stars from the *New York Times* for his four New York City restaurants, Chef Vongerichten has received numerous culinary awards, including, “*Best Restaurant in the World*” for his Vong restaurant in the Mandarin Oriental Hotel by *Robb Report*, a prestigious Three- Star rating in the Michelin Guide, “*Chef of the Year*” by *Esquire Magazine* and “*Best New Restaurant*” and “*Outstanding Chef*” by the James Beard Restaurant Awards.

The St. Regis Resort and Residences Bahia Beach is set within a community committed to the preservation and enhancement of the environment and is adhering to the highest standards of sustainable and conservation-oriented development. An example of this stewardship is the recent designation of Bahía Beach as a Certified Gold Audubon International Signature Sanctuary, the first resort in the Caribbean to earn this distinction.

Designed to blend seamlessly with the lush foliage and towering coconut palms, The St. Regis Resort and Residences Bahia Beach's luxurious junior suites and one-bedroom accommodations will feature spectacular views from private open terraces of the sparkling sea to the north and the mountainous El Yunque National Rainforest to the south.

Adjacent to the site of The St. Regis Resort and Residences Bahia Beach are the first of 25 St. Regis Residences, Las Estancias, majestic estate homes designed in a tropical plantation architectural style on spacious lots overlooking the ocean, golf course, lakes and El Yunque. One of the first to purchase an estate home was Carlos Beltrán, superstar outfielder of the New York Mets.

In addition to the 25 St. Regis Residences, Las Estancias estate homes, the first Las Verandas golf villas were recently completed and are now occupied. New residential products currently under development include Las Olas oceanfront town homes and Las Ventanas villas within easy walking distance of Bahía Village.

In keeping with St. Regis' unparalleled standards of hospitality, the resort will feature the iconic St. Regis Butler Service and St. Regissm Concierge. In addition, an exclusive 10,000 square-foot Remède Spa will offer guests and residents a variety of relaxing treatments, such as invigorating and revitalizing body

wraps, facials and massages combined with signature touches such as chilled champagne, truffles and Kashmere throws in a sophisticated tropical spa environment.

The Bahía Beach Resort & Golf Club is under development along two miles of pristine beach on 483 acres of a former coconut plantation and native maritime forest, 25 minutes from San Juan's Luis Muñoz Marín International Airport, the largest hub in the Caribbean.

About BBP Partners, LLC

Bahía Beach is being developed by BBP Partners, LLC, composed of Interlink Group, LLC and Muñoz Holdings, Inc. Together, they offer over 45 years of experience in the development of real estate, administration and construction of projects and real estate brokerage of the highest caliber. For more information on Bahía Beach Resort & Golf Club, please contact Sales Director Heidi Souffront at (787) 957-5800 or (787) 533-9191 or email info@bahiaeachpuertorico.com or visit www.bahiabeachpuertorico.com.

About St. Regis Hotels & Resorts

Combining classic sophistication and modern luxury, the St. Regis brand remains faithful to its commitment to excellence. Founded by John Jacob Astor IV, with the opening of the first St. Regis Hotel in New York City over a century ago, The St. Regis brand of hotels is known for its unique luxury dimension, customized service and refined elegance, in the best destinations worldwide. Plans for this brand to globally continue its legacy include long-awaited St. Regis properties in Bahia Beach, Puerto Rico, Bal Harbour, Deer Crest and Hawaii in the US and on the exclusive island of Bermuda. In Latin America, St. Regis will unveil new hotels and resorts in Buenos Aires, Kanai Riviera, and Mexico. In Asia, St. Regis has also announced plans to open properties in Bangkok, Chengdu, Kuala Lumpur, Lhasa, Nanjing, Osaka, Sanya Yalong Bay and Tianjin. In Africa and the Middle East, the St. Regis brand will continue to expand in Abu Dhabi, Cairo, Doha and Mauritius. The distinctive trait of the St. Regis experience is customized service and attention, coveted locations and luxurious design. For more information on The St. Regis Hotels & Resorts, please visit www.stregis.com.

About Culinary Concepts By Jean-Georges

Culinary Concepts by Jean-Georges develops, owns, operates, manages and licenses world-class restaurants created by Jean-Georges Vongerichten, often in partnership with leading hospitality brands such as Starwood Hotels & Resorts Worldwide, Inc. and One & Only. Backed by leading private equity firm Catterton Partners, Culinary Concepts is in the midst of a global expansion to bring its portfolio of 10 signature concepts to fine hotel and resort properties worldwide. Existing properties include Spice Markets in New York City, Istanbul, Doha and Atlanta, Lagoon at The St. Regis Resort, Bora Bora, J&G Steakhouse at the Phoenician, Scottsdale and W Washington DC, and Market by Jean-Georges at W Buckhead, One & Only Palmilla and the Shangri-La Vancouver. For more information, please visit <http://www.culinaryconcepts.com>.

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