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TRENDS IN WORLD TRAVEL





## The new Hilton Beach Resort promotes Fort Lauderdale's upscale facelift

Tasteful Choice

ach year, spring breakers flock to Fort Lauderdale, eager to soak up as much sun, sand and drink as possible. They bunk in the same motels, revisit the same tiki bars and frequent the same kitschy souvenir shops.

But, breakers may soon be in for a surprise.

A new influx of beachgoers from hip Miami to the northeast, and as far west as California, are suddenly eyeing Fort Lauderdale not for its bar-to-beach ratio, but as a genuine vacationing hotspot for adults and families.

Major hotel chains are taking notice too. The first of these to

pop up in Fort Lauderdale's exclusive North Beach area, the new Hilton Fort Lauderdale Beach Resort, is an all-suite, 25-story landmark property with enough style and sophistication to run with the big boys, namely the W Hotel and Residences and Trump International Hotel and Tower. (Both are conveniently being built right next door to Hilton and are expected to open in 2008.)

The Hilton, designed by architect Oscar I. Garcia, features a "stepped back" design, which maximizes ocean views from the balconies of each of the 333 de-

signer-furnished studios and one-, two- and three-bedroom suites. Each suite is also equipped with a fully stocked kitchenette, complete with all the cutlery, glassware and cookware you'll need during a stay. Bathrooms are entirely marble with a glassed-

in rain shower and a separate European-style soaking tub.

As tempting as the room sounds, the sixth-floor, 25,000-square-foot Sunrise Terrace, featuring a zero-entry pool, private sunning cabanas, two hot tubs and a direct ocean view from your lounge chair, is not to be missed.

Neither is the food, with three

in-house dining options soon to be available to all guests. Ilios restaurant, located off the pool deck, is worth a visit, offering an expansive breakfast buffet each morning and fresh fish at dinner, such as crab-encrusted grouper or red snapper filet. Le Marche, set to open later this year, will be a "gourmet neighborhood market" specializing in pizzas, paninis, tropical salads and anything else you might crave during

a stay. Another upscale seafood

restaurant overlooking the ocean

is promised, but the name and

(undoubtedly celebrity) chef are still under wraps.

Still crave that "spring break" dining experience? Not to worry. Chicken tenders and fries are indeed on the menu.

-MEREDITH STANTON

#### ROOM SERVICE

#### Hilton Fort Lauderdale Beach Resort

Standard studios start at \$200.

Prices go up to \$800 depending on season/room.
505 N. Fort Lauderdale Beach Blvd., Fort Lauderdale, Fla.
954/760-7177; www.fortlauderdalebeachresort.hilton.com

### **GETTING THERE**

Daily nonstop flights to Fort Lauderdale, Fla., on JetBlue Airways from Washington Dulles International Airport, and on Spirit and US Airways from Ronald Reagan National Airport.

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