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**RESORT OVERVIEW**

**LITTLE PALM ISLAND RESORT & SPA – A PIECE OF PARADISE**

Little Palm Island is a piece of paradise. At first glimpse from the private boat transfer, Little Palm Island appears, floating like a brilliant mirage, in the Florida Straits.

The resort is set on a sweep of powder-soft sand with just 30 remarkable, oceanfront suites. All Bungalow Suite, Premium Bungalow Suite and Island Grand Suite guest quarters are housed in thatched roof bungalows, with custom-made beds with romantic mosquito netting, so plush some guests never want to leave; and all the requisite luxe amenities. There are no telephones or televisions, or guests under the age of 16 - the only distractions are the outdoors and each other. All suites are non-smoking.

Essential island accessories are a good book and several appointments at the resort's Indonesian-themed spa, SpaTerre. This sanctuary exists solely to promote health and wellbeing for mind, body and soul. Here exotic Balinese spa treatments and Thai body rituals are custom-designed, incorporating a blend of ancient spa traditions once reserved for royalty. Signature body treatments include the Javanese Lulur Royal Treatment, a regal ritual that begins with a body massage of Jasmine Frangipani scented flower oil and continues with a Lulur exfoliation to lightly color and scent the skin, a yogurt massage, a scented shower and a soak in a Japanese tub infused with fragrant rose petals.

With a shoreline profile landscaped with over 250 Jamaican coconut palms, indoor treatment rooms are just not enough. SpaTerre's outdoor treatment areas are also designed to be meditative spaces, where lapping water, rustling palm fronds and the gentle sound of birds set the mood. The wetroom bungalow nestled quietly in the Zen Garden, features a Vichy shower and outdoor hot tub along with an authentic Indonesian reclining bed.

The Dining Room at Little Palm tempts with a vibrant blend of French and Pan-Latin cuisine. Chef Luis Pous' ever-evolving menu samples the finest in fresh, local fare, even using key limes and herbs grown on the resort property. Guests can enjoy meals in an elegant, candle-lit dining room, on a terrace perched above the beach where key deer and songbirds visit, or at tables strewn along the beach. Gourmand guests will also enjoy the new Chef's Table, a privileged enclave positioned discreetly in the award-winning kitchen of the Dining Room at Little Palm Island. Chef Luis Pous attends personally to guests, preparing and presenting tasting menus that can be paired with his selection of wine. In addition, guests can choose to dine privately at the coveted oceanfront Palapa Point and/or Harbor Point.

The fun shouldn't end there. Explore! Arrangements can be made for SCUBA, snorkeling, backcountry and deep sea fishing, sunset sailing cruises, as well as guided nature tours by canoe and sailboat. Several off-shore and mainland excursions are also available. A highlight for divers is a trip to nearby Looe Key National Marine Sanctuary to explore the wonders of the last living coral reef in North America. Trips to historic Key West can be arranged, as well as visually dramatic and exciting seaplane tours.

Rates include valet parking, motor yacht transfers, accommodations, mini bar beverages, water sport amenities, and nightly turndown service. Rates are subject to 12.5% tax and a 10% resort fee. Guests can also opt for the Full Meal Plan which includes breakfast, lunch and dinner.

For more information, please visit [www.littlepalmisland.com](http://www.littlepalmisland.com) or call 800-3-GET-LOST.

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**HISTORY**

**PALMS, PRESIDENTS AND PT-109**

Over 250 Jamaican coconut palms, grace Little Palm Island's shoreline profile. The island's first inhabitant, Newton Munson, not only planted those palms, but built his strongest legacy. Fearing the effects of summer storms, Munson brought out enough cement with only a rowboat, to build "The Storm House," a shelter with two-foot thick poured concrete walls. The same structure now houses a portion of the island's boutique. Little Munson Island was the original name of the island.

State Senator John Spottswood bought the Island when he was sheriff of Monroe County. He also owned the only radio station in the Keys. It was through the station that he became acquainted with then President and Mrs. Harry S. Truman. When the Trumans chose Key West for their winter White House, Bess, not being a fisherman, missed the radio concert broadcasts from New York. Much to Bess' delight, Spottswood arranged to have the concerts broadcast over his station in the Keys. The Trumans spent much time on Little Palm (then and until recently called Sheriff's Island). Through Truman many notables, such as John Foster Dulles and Admiral Bull Halsey, have visited the Island.

In 1962, Warner Brothers selected Little Palm Island, because of its South Pacific appearance, as the location for the film, PT-109, the story of John F. Kennedy's war exploits, starring Cliff Robertson. It was then, at the request of old Joseph Kennedy, that the state of Florida ran electricity and water to the island. According to the story, Joe Kennedy thought it unseemly to have his son visit an island to watch a picture in progress only to be kept awake by a generator.

In 1986, the Island was bought and made into the island resort that exists today. Hurricane George of 1999 nearly destroyed the island, which was reconstructed at a cost of over \$10 million.

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**DINING OVERVIEW**

**THE DINING ROOM AT LITTLE PALM ISLAND WHERE PALATE-TEASING FLAVORS ARE SERVED UNDER A STAR-FILLED SKY**

The Dining Room at Little Palm Island tempts guests with a vibrant blend of French and Pan-Latin cuisine under the direction of Chef Luis Pous. The ever-evolving menu samples the finest in fresh, local fare, even using key limes and herbs grown on the resort property. Guests can enjoy meals in an elegant, candle-lit dining room, on a terrace perched above the beach where key deer and songbirds visit, or at tables strewn along the beach. Gourmand guests will also enjoy the new Chef's Table, a privileged enclave positioned discreetly in the award-winning kitchen of the Dining Room at Little Palm Island. Chef Luis Pous attends personally to guests, preparing and presenting tasting menus that can be paired with his selection of wine. In addition, guests can choose to dine privately at the coveted oceanfront Palapa Point and/or Harbor Point.

The Dining Room serves breakfast, lunch and dinner, offering the finest foods and wines from around the world. There are seasonal menus along with tempting daily specials. Guests can order from the menus a la carte or by selecting the island's full meal plan that includes three meals per day.

Chef Pous has manned award-winning kitchens for nearly two decades, including the Mandarin Oriental Turnberry Isle in Aventura, Florida and Hotel Plaza Athenee in New York City. Most recently, he served as sous chef at the MGM Grand Beau Rivage Resort in Mississippi. A resident of the world, Pous started his impressive career with training at the National School of Culinary Arts in Cuba.

Chef Pous' menus are ever-changing, depending on the produce available during the season. Menu items include: *Yellow Tail Snapper Ceviche with Passion Fruit and Coconut Gelee; Roasted Pork Tenderloin with Roasted Corn, Black Bean, Sweet Plantain and Bacon Hash Served with Mango Mojo; and Coconut Flan with Mamey Ice-Cream.*

Dinner prices range from: \$12 - \$20 for appetizers; \$39 - \$60 for entrees and \$13 - \$19 for desserts.

The 2010 Zagat rated The Dining Room "extraordinary to perfection" in every category - Food, Decor and Service and has received numerous awards from AAA, Mobil and Golden Spoon. The Dining Room was also recently named the number three resort restaurant in the Continental United States and Canada by the readers of *Travel + Leisure* magazine.

**“The Gumby Slumber”**

Little Palm Island Resort & Spa's signature welcome drink, offered to all guests at the Shore Station, before they depart for the island. The tropical rum punch was created by a long time bartender, who was infamous for sleeping late. The drink is made from Captain Morgan's Parrot Bay Coconut Rum, Captain Morgan's Spiced Rum, pineapple, orange and cranberry juice. As a special island treat, the drinks are topped with "a shot" of shredded coconut marinated in 151 proof rum.

*-Thank You-*

## **RECREATION**

### **SPLASHING AROUND LITTLE PALM ISLAND**

A variety of watersports and recreational amenities are offered for guests' enjoyment.

#### **Watersports**

Complimentary use of day sailers, kayaks, water bikes, Triumph boats, Boston Whalers, fishing gear, snorkeling gear and beach floats. There is a heated, lagoon-style swimming pool and waterfall.

#### **Marina**

The 10-slip marina can accommodate vessels up to 100 feet for overnight, extended stays or simply for those stopping for lunch or dinner. Reservations are required.

#### **Diving**

The resort's dive center, Little Palm Divers, is a member of the PADI International Resort Association. The resort's on-island facilities include a 30-foot Premium dive boat and a 30-foot Island Hopper. Guests can take advantage of a variety of certification courses offered by the two PADI certified instructors.

#### **Excursions**

Arrangements can be made for SCUBA, snorkeling, backcountry and deep sea fishing, sunset sailing cruises, as well as guided nature tours by canoe and sailboat. Several off-shore and mainland excursions are also available. A highlight for divers is a trip to nearby Looe Key National Marine Sanctuary to explore the wonders of the last living coral reef in North America. Trips to historic Key West can be arranged, as well as visually dramatic and exciting seaplane tours.

#### **Other Activities**

For guests who want a workout, Cybex exercise equipment is available in the new fitness center and a scenic waterside jogging path encircles the island. For those who just want to relax, visit the library, with a collection of the best books written in the last century, including works by Hemingway, Edgar Allen Poe and Zora Neal Hurston, engage in a life-size game of chess or meditate in the Zen Garden.

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**SPA AND FITNESS****SPATERRE FACT SHEET****Philosophy**

SpaTerre at Little Palm Island Resort & Spa is designed to incorporate the style and traditions of east and west cultures while promoting health (body), peace (soul) and relaxation (spirit) through cross-cultural spa experiences.

**Ambiance**

The four rooms are designed to please all of the senses featuring crystal chandeliers, Indonesian teak furnishings and warm tones complemented by fabrics soft to the touch. Two of the rooms feature Japanese teak soaking tubs and outdoor showers on their candlelit reflection terraces. The outdoor treatment areas are also designed to be meditative spaces, where lapping water, rustling palm fronds and the gentle sound of birds set the mood. The wetroom bungalow nestled quietly in the Zen Garden, features a Vichy shower and outdoor hot tub along with an authentic Indonesian reclining bed.

**Layout**

The spa offers:

- (4) Massage rooms
  - (1) Couple's massage room with two, private Ofuro-Japanese soaking tubs
  - (1) Wet room with Vichy shower
  - (1) Facial room
  - (1) Manicure and Pedicure room
- Beauty Salon featuring Hair & Make-up Services

**Signature Treatments**

Signature body treatments include the Javanese Lulur Royal Treatment, a regal ritual that begins with a body massage of Jasmine Frangipani scented flower oil and continues with a Lulur exfoliation to lightly color and scent the skin, a yogurt massage, a scented shower and a soak in a Japanese tub infused with fragrant rose petals. Another notable treatment is the Bali Spice Body Mask, a Balinese ritual that combines a spice body mask with unique massage techniques. SpaTerre is also known for its Key Lime Margarita Pedicure, which incorporates the key limes that the area is famous for and begins with Little Palm Island's signature Key Lime Margarita for guests to sip on.

**Special Amenities**

Guests can enjoy a special couple's massage at the resort's outdoor Palapa Point, with its thatched roof, outdoor pavilion, overlooking the ocean. Guests also love to take full advantage of the Zen Garden before and after treatments, which is a great place for quiet reflection. SpaTerre also features its own line of bath products, created specifically for Little Palm Island, the Cocoa Mango Collection. The fitness center offers the latest in exercise equipment.

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**ACCOMMODATIONS****LITTLE PALM ISLAND, THE SUITE STORY**

Little Palm Island Resort & Spa offers 30 remarkable, oceanfront spacious suites in thatched-roof villas. The bungalows are discreetly nestled throughout the island amid hundreds of Jamaican coconut palm trees. Guests are welcomed to their suite by a personalized nameplate on the bungalow door. Each bungalow houses two handsomely appointed one-bedroom suites with private sundecks and ocean views. There are no telephones, televisions or alarm clocks in the rooms. Among many of the amenities are a fully stocked minibar, and a wet bar with coffee maker and a complete section of coffee and tea.

**Suite Types****Bungalow Suites**

26 Suites at 550 square feet each.

With names like Osprey, Snowy Egret, and Ibis, the 26 thatched-roof Bungalow Suites offer the ultimate in privacy with interior décor inspired by nature. Each suite features a comfortable living room and an expansive bedroom with a king-sized bed draped with romantic, bed curtains and a sitting area furnished with exquisite British colonial pieces. A separate dressing area and bath complete with whirlpool made for two lead directly to the bamboo-fenced, private outdoor shower.

**Premium Bungalow Suites**

2 Suites at 550 square feet each

These two newly redesigned suites have the finest fixtures and furnishing and are also one-bedroom suites featuring a king size bed, separate living room, private outdoor shower, and private verandah overlooking the ocean. Each 550 square foot suite is fully air conditioned and has an I-Home docking station, Nespresso coffee maker, mini bar and safe. Our Premium Bungalow Suites include a welcome bottle of champagne and fruit, water sport amenities, mini bar beverages and guaranteed beach dining (weather permitting.)

**Island Grand Suites**

2 Suites at 1,000 square feet each.

The most exclusive accommodations on the island, these spacious suites feature breathtaking and exquisitely decorated spaces with British Colonial furnishings, a separate living/dining area, slate floors, large private front porch with redwood hot tub, lounge chairs and dining table. The Island Grand Suites also feature his and her bathrooms. "His" bathroom is equipped with a large slate shower, with three unique shower-heads and "her" bathroom has a large, claw-footed porcelain tub and vanity table. Our Island Grand Suites include a welcome bottle of champagne and fruit, water sport amenities, mini bar beverages and guaranteed beach dining (weather permitting.)

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**LITTLE PALM ISLAND RESORT & SPA  
FACT SHEET**

**ADDRESS:** Little Palm Island Resort & Spa  
28500 Overseas Highway  
Little Torch Key, FL 33042

**RESERVATIONS:** 800-3-GET-LOST  
**EMAIL:** [reservations@littlepalmisland.com](mailto:reservations@littlepalmisland.com)

**PHONE:** 305-872-2524

**FAX:** 305-872-4843

**WEB SITE:** [www.Littlepalmisland.com](http://www.Littlepalmisland.com)  
[www.NobleHouseHotels.com](http://www.NobleHouseHotels.com)

**LOCATION:** Tucked offshore of Little Torch Key and accessible only by boat or seaplane, the resort is a world unto itself, alive with hidden pleasures.

**GENERAL MANAGER:** Matthew Trahan

**OWNED & MANAGED  
BY:**

Founded in 1994, Noble House Hotels & Resorts is a privately held real estate development company based in Seattle, Washington. The company owns and manages 13 boutique hotels and resorts located in six states and spanning the four coastal corners of the U.S. In addition to Little Palm Island Resort & Spa, the Noble House collection includes such renowned properties as The Riviera Resort & Spa in Palm Springs, California; Ocean Key Resort & Spa in Key West, Florida and The Edgewater in Seattle, Washington. For more information or to book reservations, visit the Noble House Hotels & Resorts website at [www.noblehousehotels.com](http://www.noblehousehotels.com). (chain code NC.)

**ACCOMMODATIONS:**

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**CHEF LUIS POUS – BIOGRAPHY**

Miami (May 2010) – Cuban born Luis Pous has been at the helm of one of South Florida’s most sought after dining destinations, The Dining Room at Little Palm Island, for the last two years. Chef Pous began his formal culinary training at age 17 and regularly spent time cooking with fresh ingredients and working on the local farms. He developed his technical skills at the Sergio Perez Government School of the Culinary Arts in Havana, Cuba ~ often cooking for foreign dignitaries and local celebrities. Chef Pous earned his first Executive Chef position at the age of 21, at the renowned boutique hotel Chateau Miramar in Havana, an experience that would place him in good standing for his dream to move to America.

Pous recalls, “My culinary inspirations stem from my family’s passion for cooking, my Cuban culture and my experience growing up on an island. When I was nine, I would come home from school during afternoon breaks to heat up meals that my mother prepared and left for my brother and myself.” One day, he was put to the test when his mother accidentally forgot to leave out the prepared meals. He could not stand the idea of his older brother not eating a good meal and took matters into his own hands. “I asked family friends and neighbors for any spare ingredients and ended up making an amazing meal with the rice, beans and croquettes that I was able to collect and forage.” A chef was born.

Chef Pous moved to the United States in 1997, cooking at the wildly popular Big Fish Restaurant on the Miami River in the gritty downtown area of Miami. Pous was quickly promoted to Chef within the year, hosting parties for the likes of Madonna, Versace, Ricky Martin and an after-party for the Rolling Stones that locals are still talking about. Pous’ unfamiliarity with the English language and the desire to move to a bigger stage, led him to move to Atlanta, the only place in the country where he had friends and family.

In 1999, Pous was introduced to his greatest culinary influence to date, Raymond Saja. This change introduction, by a friend of a friend who was a steward at the Renaissance, Atlanta, was a significant moment in his life. Pous recalls “I couldn’t speak a word of English. My ‘interview’ was a cooking test. When I was offered the job of line cook, I was so excited I didn’t even know how much I would be making! I may have been told, but I wouldn’t have understood anyway!” Pous and Saja cooked together for the next two years. Their communication started through pictures and pantomime that developed into a synchronized understanding where Saja practiced his Spanish and Pous practiced his English.

Chef Saja moved back home to New York City, and Pous carried on as Chef de Cuisine in Atlanta. In 2000, he moved to New York City to be reunited with his mentor at Daniel Bouloud's first kitchen at the Hotel Plaza Athenee, New York. Together Chef Pous and Saja earned numerous reviews including 3 Stars from the New York Observer, one star review from the New York Times, Top 50 Hotel restaurants in the world by Conde Nast and the 'Number One' brunch in New York City from the New York Times.

In 2001, tragedy struck New York City and Chef Pous moved to Miami to be closer to his Cuban roots and family as Executive Sous Chef of the prestigious Turnberry Isle Resort and Club operated by the Mandarin Oriental Hotel Group. During his tenure at Turnberry, Pous prepared a James Beard dinner, and contributed his time and energy to numerous charities, hosting the Mango Kings, Taste of the Nation and Share Our Strength events.

After 2 years at Turnberry, Pous wanted to round out his resume and took the Executive Sous Chef job with the MGM Casino group at the Beau Rivage Resort and Casino in Biloxi, Mississippi. Pous was responsible for seven outlets. "The Beau Rivage was by far and away the biggest job of my career to date," says Pous. "The operation was quite spectacular and from a management standpoint, I think I learned the most there" Tragedy struck again in the form of Hurricane Katrina, who all but destroyed the Food and Beverage operation. Pous stayed for the next four months to help contribute to the rebuilding of the local community, giving his service and time to help feed those in need. Again, he moved back to South Florida to accept his first Executive Chef position.

For the past two years, Cuban-born Luis Pous has been the Executive Chef of one Southern Florida's most sought after dining destinations, The Dining Room at Little Palm Island Resort & Spa. In this short time, Chef Pous has managed to secure the restaurant's "No. 3" ranking in the country in Zagat, and No.1 in Florida for hotel restaurants.

Chef Pous' introduced his own style of vibrant cuisine pairing Pan-Latin ingredients with French techniques. Pous developed his love for the French aspect of cooking after spending time at the world renowned Le Cinq Restaurant at the George V Hotel in Paris and from his Culinary School days in his native Cuba.

Chef Pous now has the perfect canvas to work with, "being so close to Cuba, and in this environment inspires me everyday to create and bring something new and vibrant to the Dining Room"

As Executive Chef for the exclusive 30-room, luxury resort since 2006, Chef Pous and his team are responsible for creating and executing the ever-changing menus of The Dining Room. Diners can enjoy memorable meals in the magical surroundings of a fire lit beach, on their yachts, or in their bungalows.

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## IMAGES



Little Palm Island images are available at [www.nhassets.com](http://www.nhassets.com). Both login and password are guest.

For further media-related questions, please call Rebecca Kollaras at Kollaras Communications, 304-754-5949 or email [Rebecca@Kollaras.com](mailto:Rebecca@Kollaras.com).

-Thank You-

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