

SUMMER EDITION 2026

# TRAVEL

INTERNATIONAL

DIGITAL MAGAZINE & NEWSLETTER

**THE ULTRA-LUXURY GUIDE  
TO MEXICO THIS SUMMER**

**THE FIVE-STAR DIAMOND  
AWARD WINNING GASTRONOMIC  
DESTINATIONS OF MEXICO**

**SUMMER IN MANHATTAN:  
ROOFTOP CULTURE, HARBOR  
DINING & HIGH-LIVING**

**RAMPOLDI NYC RECEIVES  
THE SIX-STAR DIAMOND**

**México**





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## TRAVEL INTERNATIONAL DIGITAL MAGAZINE & NEWSLETTER

SUMMER EDITION 2026

**W**ELCOME TO TRAVEL INTERNATIONAL, the official luxury lifestyle publication and quarterly digital newsletter of the American Academy of Hospitality Sciences. Created as an exclusive platform for our global network, this digital initiative highlights the extraordinary achievements of our International Star Diamond Award recipients, offering curated insights into seasonal luxury, world-class dining, and premier destinations.

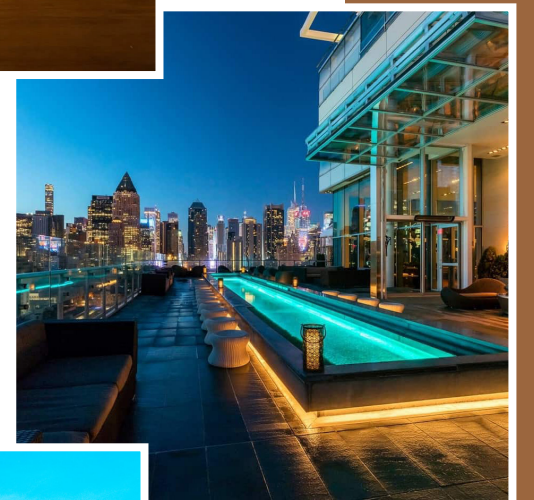
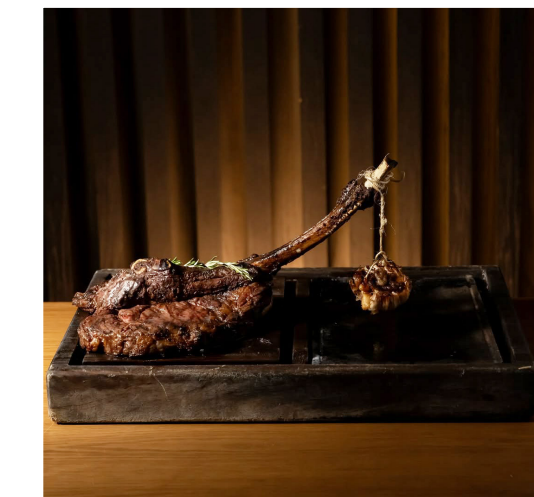
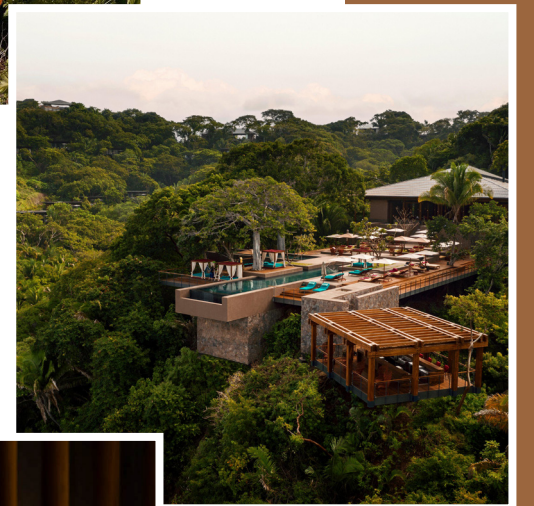
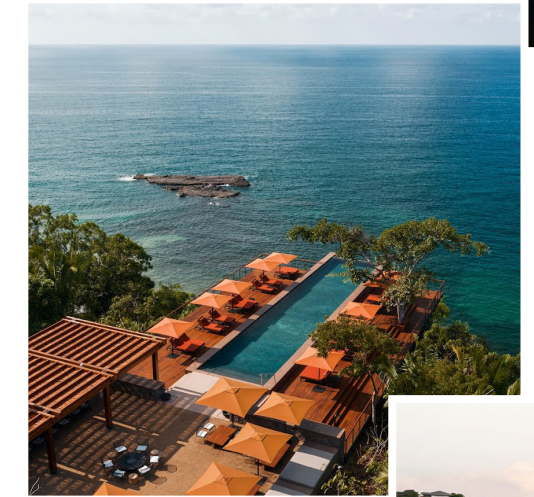
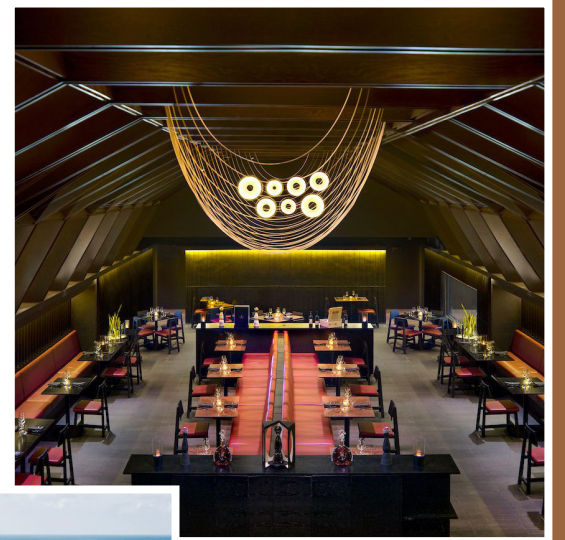
In this Summer 2026 Edition, we take you on a journey across Mexico's most vibrant culinary landscapes—from the Pacific bluffs of Los Cabos to the historic streets of Querétaro and the cultural capital of Mérida. Discover open-fire mastery at Ardea Steakhouse and Grupo Edith's iconic coastal concepts, explore the architectural dining sanctuaries of Hacienda Laborcilla, and experience the wood-fired perfection of Vica Hospitality Group's 130° Steakhouse and Cienfuegos.

Beyond Mexico, we spotlight Manhattan's high-energy summer renaissance, from soaring rooftop sanctuaries to the refined Monégasque elegance of Rampoldi New York.

Meet the industry leaders defining global excellence when journeying to Grenada for beachfront luxury at Spice Island Beach Resort, headed by President & Managing Director Janelle Hopkin.

In addition introducing one of the newest recipients of the International Five-Star Diamond Award, Mark Edward Partners Insurance an independent full-service, international brokerage firm.

Discover Your Guide to an Exceptional 2026 Summer Season of Luxury, Culture, and World-Class Hospitality.





TOURISM

SUNKISSED ELEGANCE:  
THE ULTRA-LUXURY GUIDE TO MEXICO THIS SUMMER



From Nayarit’s cliffside retreats to the Yucatán’s private cenotes, Mexico is redefining summer luxury with sleek architecture, deep wellness, and ultra-premium spirits.

FROM THE TURQUOISE WATERS OF THE PACIFIC TO THE SACRED, lush landscapes of the Yucatán, Mexico remains the premier destination for high-net-worth travelers seeking a balance of serenity, cultural heritage, and unmatched hospitality. This summer, the luxury landscape in Mexico is shifting toward high-design privacy and deep cultural immersion.

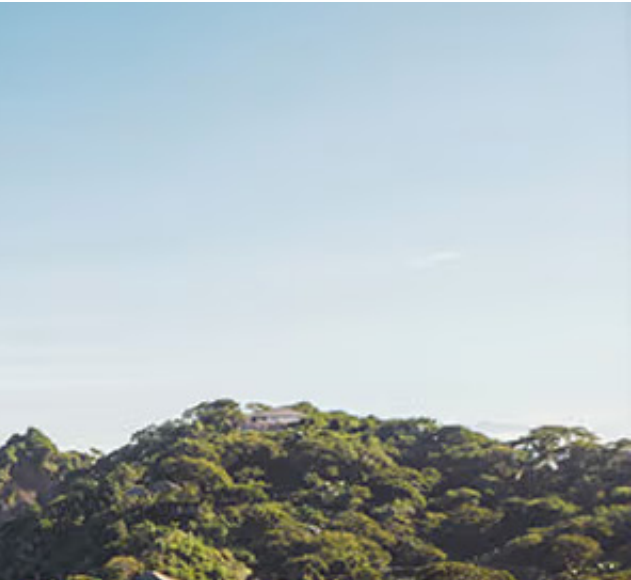
THE PACIFIC COAST & RIVIERA NAYARIT:

While Cabo continues to deliver cliffside glamour, all eyes this season are on the secluded sanctuaries of the East Cape and Riviera Nayarit. Clifftop villas tucked into virgin jungle canopies and stilted oceanfront casitas offer travelers uncompromised stillness. Private yacht charters out of Punta Mita provide exclusive

access to untouched coves, while world-class spa retreats integrate ancestral indigenous remedies into modern wellness programs.

YUCATÁN & RIVIERA MAYA:

Farther east, the Riviera Maya balances coastal splendor with historical depth. Luxury travelers are moving beyond the standard resorts to private haciendas framed by sacred cenotes and ancient Mayan ruins like Cobá and Tulum. Private after-hours tours of Chichén Itzá and helicopter transfers directly to secluded beach clubs in Maroma represent the new standard of summer travel.



LOS CABOS:

Baja’s southern tip is quietly redefining modern coastal luxury.

Beyond the iconic arches of Land’s End, Los Cabos is entering a architectural makeover. This season, travelers are trading the busy resort strip for private, architecturally striking retreats hidden along the East Cape and Pacific coast. It is all about low-density living and absolute privacy: oceanfront villas with plunge pools, ancestral spa rituals, and sea-to-table dining steps from the shore.

Whether chartering a private yacht at sunset or slipping away to an intimate farm-to-table dinner in the groves, Cabo remains the ultimate summer escape.

The iconic arch at Land’s End, where the Sea of Cortez meets the Pacific Ocean in Los Cabos

THE TOP FIVE PREMIUM  
TEQUILAS TO SIP THIS SUMMER

1. Clase Azul Ultra (Extra Añejo):  
The Pinnacle of Craftsmanship. Aged for five years in ex-sherry casks and presented in a hand-painted ceramic decanter featuring 24-karat gold, offering rich notes of dried fruit and toasted oak.



2. Casa Dragones Joven:  
The Sommelier’s Tequila. A masterblend of 100% Blue Agave extra añejo and silver tequila, ultra-smooth and custom-crafted for fine dining pairings.



3. Tears of Llorona (Extra Añejo):  
The Collector’s Secret. Aged in a combination of Scotch, Sherry, and Brandy oak barrels for five years, producing a complex, cognac-like profile designed purely for slow sipping.



4. Don Julio 1942:  
The Modern Classic. Celebrated across luxury nightlife and high-end resorts worldwide, famous for its signature vanilla, caramel, and warm agave finish.



5. Tequila Fortaleza Reposado:  
Authentic Heritage. Crafted using centuries-old traditional methods, including stone tahona crushing and copper pot distillation, delivering an earthy, peppery agave profile.





FINE DINING

# THE FIVE-STAR DIAMOND AWARD WINNING GASTRONOMIC DESTINATIONS OF MEXICO

From the Pacific Coastline of Cabo to the historic streets of Querétaro and the design-forward corners of Mérida, the American Academy of Hospitality Sciences honors Mexico’s premier culinary

## BAJA CALIFORNIA SUR (LOS CABOS)

NOBU HOTEL  
LOS CABOS  
**ARDEA**  
STEAKHOUSE

### CONTEMPORARY JAPANESE PRECISION MEETS HIGH-END STEAKHOUSE CULTURE

**T**UCKED INSIDE NOBU HOTEL LOS CABOS, Ardea Steakhouse brings a sharp, fire-driven focus to Pacific Coast dining. At the heart of the restaurant is an active open kitchen featuring a custom wood-fire grill, where dry-aged prime steaks, local octopus, and bone-in cuts are seared over open flames.

The menu pairs its house-aged beef program with a dedicated handmade pasta bar and fresh Baja seafood, including grilled Pacific spiny lobster and wood-roasted vegetables sourced from local farms. Guests can pair their meal with small-batch Japanese whiskies, agave-based cocktails, or selections from an extensive international wine cellar—all set against sweeping, unobstructed sunset views over the Pacific Ocean.



EXECUTIVE CHEF  
**DIEGO SOBRINO**

AT THE HELM OF ARDEA STEAKHOUSE IS EXECUTIVE CHEF DIEGO SOBRINO, whose illustrious career spans over two decades in global luxury hospitality. Trained in France at the prestigious Institut Paul Bocuse, Sobrino refined his craft across Michelin-starred dining rooms in Paris before leading flagship culinary programs for St. Regis and Auberge Resorts Collection. At Ardea, he merges classical French precision with wood-fired mastery, crafting an elevated menu centered on custom dry-aged beef, local Baja seafood, and Japanese-inspired flavor profiles.



Restaurateur Edith Jimenez Celebrating a Lifetime of Dedication to Los Cabos Hospitality and Mexican Tradition



The Office On The Beach



AAHS President Emma Cinque and International Trustee Volker Romeike Present the Prestigious International Five-Star Diamond Lifetime Achievement Award to Edith Jimenez along with Awarding Four Restaurants in her Gastronomic Collection.

## LOS CABOS FINE DINING GRUPO EDITH'S THE CORNERSTONE OF BAJA'S LUXURY LIFESTYLE & CULINARY HERITAGE



Edgar Román, Executive Chef & Partner of Don Sanchez Restaurant



**Edith's**  
RESTAURANTE

SET BENEATH AN OPEN-AIR PALAPA with sweeping views of Medano Beach and El Arco, Edith's is a legendary Cabo institution. The kitchen combines the vibrant, home-style culinary traditions of Guerrero with fresh Baja seafood and prime mesquite-grilled steaks. Renowned for its festive candlelit atmosphere, hand-patted tortillas, and table-side Caesar salads, Edith's delivers an iconic dining experience where authentic Mexican warmth meets coastal luxury.

**DON SANCHEZ**  
PASIÓN CULINARIA POR LA BAJA

LOCATED IN SAN JOSÉ DEL CABO'S HISTORIC ART DISTRICT, DON SANCHEZ showcases contemporary Mexican gastronomy under the leadership of Executive Chef Edgar Roman. The menu highlights locally sourced farm-to-table produce, line-caught regional seafood, and prime meats cooked over wood flames. Complemented by an extraordinary cellar of over 300 international and Mexican wines, Don Sanchez offers an elegant, courtyard-driven culinary journey celebrating Baja's rich terroir.

COCINA DEL MAR  
**TRES SIRENAS**  
CABO SAN LUCAS

OVERLOOKING THE SEA, Tres Sirenas delivers an intimate nautical fine dining experience dedicated to the purest flavors of the ocean. Styled after a romantic maritime tavern with sea-blue tiles and ambient string lighting, the menu centers on fresh-caught Baja lobster, whole roasted fish, pan-seared sea bass, and raw bar delicacies. Pair fresh catch options with handcrafted tequila cocktails or chilled white wines for an unforgettable evening by the water.



FINE DINING  
QUERÉTARO

Beyond its vibrant historic plazas and colonial charm, the city of Querétaro invites travelers to discover two of Central Mexico's most celebrated, Five-Star Diamond Award-Winning Gastronomic Destinations.



SET WITHIN A BEAUTIFULLY RESTORED 18TH-CENTURY HACIENDA, Hacienda Laborcilla offers an unprecedented dining experience where art, history, and haute cuisine converge. The estate features authorized gallery replicas of world-renowned sculptures from the Louvre Museum, creating an atmospheric setting surrounded by lush courtyard gardens and ambient lighting. The menu seamlessly bridges French technique with international fine dining, offering signature dishes like slow-roasted meats, refined seafood, and decadent desserts. With its exquisite architectural preservation and museum-level art curation, Hacienda Laborcilla stands as one of Querétaro's most iconic fine dining landmarks.



FINE DINING  
MÉRIDA, YUCATÁN PENINSULA

As the cultural and economic heart of the Yucatán Peninsula, Mérida has emerged as a powerhouse of modern gastronomy; led by Vica Hospitality Group's visionary destinations, 130° Steakhouse and Cienfuegos.



Vica Hospitality Group Takes The World Stage As Recipients of The Five-Star Diamond Award



Cienfuegos Signature Tomahawk Steak



Mystery, Mysticism and Magic! A Special look inside Cienfuegos



130°  
STEAKHOUSE  
MERIDA

BRINGING ITS SIGNATURE PHILOSOPHY OF WOOD-FIRED PERFECTION TO THE YUCATÁN CAPITAL, 130° Steakhouse Mérida redefines the traditional meat-worship experience. Named after the exact internal temperature required for the ideal medium-rare sear, the restaurant pairs precision culinary technique with low-lit, contemporary luxury. Guests are treated to custom dry-aged Tomahawks, prime Ribeyes, and table-carved specialties, accompanied by an exceptional international wine cellar and artisanal mixology. As a cornerstone of Vica Hospitality Group's portfolio, 130° Steakhouse delivers an unforgettable fine dining experience for travelers exploring Mérida's vibrant, evolving culinary landscape.

130°  
STEAKHOUSE  
QUERÉTARO

NAMED AFTER THE PRECISE INTERNAL TEMPERATURE required to achieve a flawless medium-rare sear, 130° Steakhouse brings the science of wood-fired perfection to Lomas de Querétaro. The restaurant features a sleek, low-lit architectural layout centered on an open kitchen where prime cuts, grilled spiny lobster, and artisanal side dishes are prepared over open flames. Complemented by handcrafted agave cocktails, a curated international wine list, and table-side service, 130° Steakhouse elevates traditional steakhouse culture into an intimate, modern gastronomic ritual.



C I E N F U E G O S

NAMED AFTER THE CONCEPT OF A HUNDRED FIRES, Cienfuegos stands as one of Mérida's most visually dramatic and architecturally striking dining destinations. The interior is anchored by a magnificent wood-and-clay ceiling grid designed to evoke the winding roots of ancient Mayan cenotes. Here, open-fire cooking takes center stage, elevating prime cuts, aged meats, and local coastal catches over roaring flames. Complemented by a craft cocktail program showcasing indigenous Yucatán botanicals, small-batch agaves, and an expansive wine list, Cienfuegos transforms high-energy dining into an immersive sensory celebration of fire, design, and regional flavor.





TOURISM

# SUMMER IN MANHATTAN: ROOFTOP CULTURE, HARBOR DINING & HIGH-LIVING



The Press Lounge at Kimpton Hotel

**A look at the rooftop sanctuaries, brownstone speakeasies, and waterfront dining concepts defining the city’s warm-weather renaissance.**

**NEW YORK** in July and August is an electric, fast-moving playground where the skyline becomes the main stage. The city’s hospitality space has traded traditional indoor dining rooms for open-air rooftop lounges, elevated members-only clubs, and high-skyline culinary concepts where guests can soak in sweeping city views from day to night.

**DOWNTOWN & WATERFRONT ENERGY**

The city’s epicenter remains pulled south toward Chelsea, Meatpacking, and the Hudson River, where rooftop culture thrives at its peak. High-design boutique hotels feature open-air raw bars, secret garden terraces, and bespoke mixology programs high above the street level—serving as the afternoon retreat of choice before transitioning into late-night, underground vinyl

dens. Whether sipping artisanal mezcal over sunset views or gathering for late-night sky-high bites, Downtown delivers the ultimate warm-weather energy.

**MIDTOWN’S NEW WAVE**

Midtown is taking rooftop living to new heights, blending historic turn-of-the-century architecture with ultra-exclusive outdoor terraces and elevated sanctuaries. Expect martini butler service summoned directly to private rooftop suites, hidden omakase counters under the stars, and quiet plunge pools perched high above Central Park. This dramatic revival merges classic Manhattan sophistication with fresh, open-air luxury, giving travelers and locals alike a brand-new vantage point over the iconic midtown skyline.



**ROOFTOP CAVIAR BUMPS & COCKTAILS**

**HIGH-SOCIETY SUMMER DINING ACROSS MANHATTAN** has embraced a new signature ritual: the artful pairing of rare roe and ice-cold spirits. From gilded rooftop lounges in SoHo to candlelit raw bars in the West Village, premium Osetra bumps are served directly alongside small-batch agave cocktails and ice-filtered martinis. It is an unapologetically decadent, fast-paced culinary moment that captures the playful, high-energy spirit of modern New York nightlife.



FINE DINING  
**RAMPOLDI**  
NEW YORK  
*depuis 1946*

**FINE MONÉGASQUE CUISINE & TIMELESS FRENCH-ITALIAN ELEGANCE**

**2026 SIX-STAR DIAMOND AWARD:**

Recognized for uncompromising luxury and gastronomic excellence, Rampoldi New York brings the legendary glamour of Monte Carlo directly to Lincoln Center. Under the leadership of Executive Chef Antonio Salvatore and MC Hospitality Group, this iconic destination bridges classic European heritage with modern Manhattan sophistication. Honored with the prestigious International Six-Star Diamond Award, Rampoldi stands as an extraordinary celebration of refined Monégasque-Mediterranean fine dining, exceptional hospitality, and world-class culinary artistry.

**ATMOSPHERE:**

Step into an opulent dining room designed as a nod to Monaco’s golden era. Featuring plush cream banquettes, warm Murano crystal lighting, hand-cut marble accents, and rich wood paneling, the interior exudes intimacy and high-society allure. Whether dining in the main hall or hosting in the private cigar lounge, guests are immersed in an atmosphere that is both grand and understated.

**CUISINE:**

Rampoldi weaves French technique with Italian tradition to craft a sophisticated Monégasque menu. Signature highlights include handmade delicate ravioli, fresh Mediterranean seafood, decadently rich desserts, and prime steaks cooked to perfection. Paired with a curated cellar of rare international vintages and bespoke cocktails, every dish reflects a relentless dedication to seasonal, high-grade ingredients.



Celebrating the Pinnacle of Hospitality! From Left to Right: General Manager Andrea Apuzzo, Brand Partner / Chef Antonio Salvatore, MC Hospitality Chief Operating Officer Carlos Casados, and Chief Financial Officer Rouzanna Oulianovskaia





AROUND THE GLOBE | GRENADA

UNPARALLELED CARIBBEAN LUXURY:  
BEACHFRONT ELEGANCE AND TIMELSS HOSPITALITY  
ON GRAND ANSE BEACH



The Pristine Oceanfront Pool and Lush Gardens at Spice Island Beach Resort



Janissa Spa

**N**ESTING ALONG THE GOLDEN SANDS OF WORLD-RENOVED GRAND ANSE BEACH, Spice Island Beach Resort stands as Grenada’s premier luxury sanctuary. Family-owned and legendary for its warm, intuitive Caribbean hospitality, this Six-Star Diamond Award winning property offers an oasis of open-air elegance, private plunge pool suites, and tranquil oceanfront living. From holistic wellness rituals at Janissa’s Spa to world-class dining overlooking the turquoise waters, Spice Island Beach Resort seamlessly blends casual beachfront sophistication with uncompromising international standards of service.

OLIVER

TASTE THE LIFE OF SPICE

**EMBRACING AUTHENTIC CARIBBEAN FLAVORS,** Oliver’s Restaurant delivers an extraordinary oceanfront fine dining experience. Set directly along the water, the restaurant pairs fresh, locally harvested nutmeg, cinnamon, and seasonal Grenadian produce with prime meats and line-caught seafood. Guests enjoy fine wines, live calypso and steel pan music, and an ever-evolving nightly five-course menu that honors the rich culinary heritage.

JANISSA

— SPA —

**TUCKED WITHIN A SECLUDED TROPICAL COURTYARD,** Janissa’s Spa is an idyllic haven dedicated to restorative wellness. The sanctuary features outdoor reflection pools, chic relaxation lounges, and signature treatments infused with native spice oils, local cocoa, and ocean-derived minerals. Designed to nourish body and soul, Janissa’s Spa blends traditional island healing traditions with modern therapeutic techniques for total rejuvenation.

SPICE  
*Island*  
BEACH RESORT



PRESIDENT &  
MANAGING DIRECTOR  
**JANELLE HOPKIN**

As the second-generation leader of Spice Island Beach Resort, Janelle Hopkin carries forward a proud legacy of excellence founded by her late father, Sir Royston Hopkin KCMG. Trained at the prestigious Les Roches International School of Hotel Management in Switzerland, Janelle combines global luxury expertise with an enduring passion for Grenadian hospitality. Under her leadership, the resort continues to set the benchmark for boutique Caribbean luxury, maintaining its world-class reputation while elevating sustainable operations, guest experience, and culinary innovation across the award-winning property.

NEW RECIPIENT

**MARK EDWARD PARTNERS INSURANCE  
RECEIVES THE FIVE-STAR DIAMOND AWARD**  
A DETAIL-ORIENTED APPROACH TO UNDERSTANDING YOUR ASSETS



The Mark Edward Partners Dynamic Duo!  
Left to Right: Excecutive Vice President Andrew P. Guerin & President/CEO Mark E. Freitas

MARK EDWARD PARTNERS

INSURANCE

**S**ETTING THE BENCHMARK IN RISK MANAGEMENT, Mark Edward Partners provides bespoke insurance solutions for high-net-worth individuals, leading corporations, and prestigious global entities. Headquartered in New York with nationwide reach, the brokerage is built on a foundation of deep technical expertise, discreet client advisory, and an unwavering commitment to personal service. From securing complex commercial risk portfolios to structuring comprehensive coverage for private estates, fine art, superyachts, and luxury assets, the firm approaches risk advisory with absolute precision. By pairing customized insurance architecture with access to top-tier global underwriters, Mark Edward Partners ensures that every client’s legacy, capital, and operations are protected against the most sophisticated exposure.

**RECOGNIZED WITH THE INTERNATIONAL  
FIVE-STAR DIAMOND AWARD:**

Mark Edward Partners stands out as a true industry leader in client-centric risk advisory. The firm specializes in navigating high-stakes coverage environments across diverse sectors—including financial services, non-profit organizations, high-profile entertainment, and the specialized equine industry. With a proactive advisory model, the team conducts ongoing portfolio evaluations to adapt coverage seamlessly alongside changing assets and market conditions. Whether managing complex corporate liabilities or crafting personal family office protections, Mark Edward Partners combines elite brokerage capabilities with unmatched dedication, solidifying its reputation as a trusted partner to the world’s most discerning individuals and institutional leaders.

IN-DEPTH  
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México

