In-room Chef
Delight your senses with the exquisite proposals of our In-room Chef’s exclusive service and enjoy an entertaining show cooking while tasting Bahía del Duque’s sublime flavours in your own villa.

• Please book 48 hours in advance • Subject to availability at the time of booking • The menu will be the same for all diners • Approximate duration: 2 hours
Asia-Kan

Shrimp ostasi with sweet chili sauce

Salmon slices, kimchi and citrus

Duck dim sum

Steamed sea bass with micro vegetables and Szechuan sauce

Beef tenderloin tataki

Roasted pineapple with sake caramel and lychees

Price per person: **135€** (tax included)
Menu for two persons (drinks not included)
Paella BDD

Variety of cheeses and Iberian ham

Anchovies from Cantabrian Sea, seasoned olives and gazpacho

Fish and seafood paella, mixed paella or vegetable paella

Caramelised vanilla cream

Price per person: **150€** (tax included)
Menu for two persons (drinks not included)
BBQ

Seasoned Guïa tomatoes
Green leaves salad and pickled red onion
Farmhouse chicken
Iberian pork with A.O.
Beef tenderloin
Shrimp skewer
Grilled vegetables with extra virgin olive oil
(Aubergines, zucchini, peppers and artichokes)
Potatoes with chimichurri
Fresh fruit skewer

Price per person: 175€ (tax included)
Menu for four persons (drinks not included)
Market Cuisine

Three course menu with local and seasonal product from the market.

Price according to market and selected menu. Menu for two persons (drinks not included).