



BAHIA DEL DUQUE
THE TAIS

BAHÍA DEL DUQUE SERVES SIX-HANDS MENU DESIGNED BY ITS MICHELIN STAR CHEFS

The proposal combines the traditional cuisine of Fernanda Fuentes-Cárdenas and Andrea Bernardi of restaurant Nub with the freshness of the creations of Pierre Résimont, the chef of La Brasserie and L'Eau-Vive.

The menu can be tasted at the restaurant Nub at the hotel of The Tais Hotels and Villas, on 26 and 27 October, between 7:00 p.m. and 10:00 p.m.

Bahía del Duque is presenting a six-hands menu created by Fernanda Fuentes-Cárdenas and Andrea Bernardi, the chefs at restaurant Nub with a Michelin star, and Pierre Résimont, the chef from La Brasserie at the hotel, who has two stars in his Belgian restaurant L'Eau-Vive.

The three chefs have devised a proposal where the quality of the local seasonal raw ingredients plays a starring role.

A culinary experience that combines, for the first time, the traditional cuisine of Nub with the creative recipes of La Brasserie. Two completely opposing cuisines on unique gastronomic days.

According to the chef from Nub, Fernanda Fuentes-Cárdenas, "This menu is the embodiment of an idea developed together with Pierre Résimont, inspired by the blending of two completely different and disruptive visions".

In turn, the Belgian chef Pierre Résimont, the creator of the menu at La Brasserie, the French cuisine restaurant at the hotel Bahía del Duque, states: "As chefs we need the freedom to create and, through this six-hands menu, Bahía del Duque has allowed us to produce a unique menu that combines our two worlds. A journey of flavours that explores the Canaries, Italy, Belgium and Chile".

A unique menu

This exclusive gastronomic proposal, which has the collaboration of Costa Adeje, is a tribute to the mixing of flavours. The menu offered by the chefs combines different cutting-edge techniques that result in a selection of meticulous creations, with perfectly balanced textures and flavours.

As an appetiser, the chefs propose Tomatoes, *Gamberoni* and Ponzu; Razor clams, Cream and Caviar; and Bao, Lamb and Tzatziki. Followed by Taco, Avocado and Citric Caviar; Brioche, Aged Beef, Flor Cheese and Truffle and, to conclude the starters, Cold Green Soup, *Tuille* of Yoghurt and Lemon Verbena.

After the tasting of appetisers, the menu continues with the first station: Grey Shrimp from Belgium with Avocado, Apple and Cucumber, and a dish that combines the essence and flavour

DEPARTAMENTO DE COMUNICACIÓN

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of Chilean and Canarian cuisines: Millet Pie, Ceviche of Herbs and Empanada of Black Pork.

The second station offers a tribute to the mixing of flavours, the sea and land: Grouper, *Millefoglie* of Sweet Potato and Canarian Potato, Salted Toffee and a dish of game: Roe venison, Elderberry, Brussels Sprouts and Quince.

The third station consists of a Violet Sorbet, followed by Raspberry, Vanilla and Roses; and Coconut Meringue: Exotic Fruit, Sorbet of Passion Fruit and Lime Gel.

The experience concludes with a stop at the unique Pops bar "Welcome to Heaven..." before ending with a *Cassonade* Coffee Cake and a Selection of *Petits Fours* by Fernanda.

The price of the menu is €225,00 per person (not including drinks), with the possibility to pair with wine for €65,00 per person. Spaces are limited and can be obtained via the booking phone number +34 922 077 606 or via email: reserva@nubrestaurante.com

About The Tais Hotels & Villas

The hotel Bahía del Duque has already 29 years of history. All this time, it has been voted by many experts as one of the best hotels in Europe. The hotel has remained true to its original values: service excellence, customer care and attention to detail. The Villas opened in 2008 followed by the opening of Bahia Wellness Retreat. From the very beginning, these facilities have assumed a new commitment: to offer a very tailored luxury and a new approach to wellness-related services. Both establishments operate under the brand "The Tais Hotels & Villas" comprised of an exclusive collection of extraordinary hotels, each one with its own personality and commitment to excellence.

They are located on an extensive 100,000-m² estate. Their architectural uniqueness makes them an international icon in the world of luxury and hospitality. They are also a benchmark for sustainability thanks to their 63,000-m² of tropical and subtropical vegetation. These facilities have developed their own bioclimate in this place, with all kinds of palm trees, dragon trees, Indian laurels, *Ficus Canariensis*, flamboyant trees, jacarandas, fruit trees, cactus and several European plants.

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