



n Tenerife's beautiful southern coast rise the candy-coloured turrets of the Gran Hotel Bahía del Duque, one of the island's most respected and luxurious hotels. A fairy-tale recreation of a late 19th-century Mediterranean village on the Costa Adeje, the hotel is surrounded by lush subtropical gardens with views to the tranquil sandy beach below and the ocean beyond.

Celebrating its 25th anniversary this year, the hotel continues to embody its moto of 'simply outstanding'. Opened in 1993 by the Zamorano family, the Bahía del Duque set the bar for the island's luxury hotel offerings. It prides itself on lending a sense of magic to a holiday where you can lose yourself in the colonial nostalgia of its cobbled plazas, stone fountains and shady colonnades.

Choice is at the heart of the hotel's appeal, with five swimming pools, nine restaurants and numerous bars. Aside from the year-round balmy temperatures and top-notch accommodation, Bahía del Duque is a foodie's paradise. La Brasserie by Pierre Résimont - whose Belgian restaurant L'Eau-Vive has two Michelin stars - is imbued with eclectic elegance, thanks to its banquettes, monochrometiled floor and chandelier. Its chef, Résimont, says, 'My cooking is all about emotion and honesty' and the menu includes dishes such as salmon with citrus sauce, Iberian loin and cucumber gelatin, and desserts including vervain cream, grapefruit mousse and redcurrants.

Las Aguas is where chef Braulio Simancas flies the flag for local cuisine, fusing traditional Canarian dishes with avant-garde techniques. The restaurant won the award for best restaurant in the

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There really is something for everyone at Tenerife's Gran Hotel Bahía del Duque



From top: colonial villas rise out from the oasis; relax in the spa; rooms combine a classic and contemporary style

Canary Islands last year and is a place where you can sample local wines and artisan Canarian cheeses. Where else could you find such inventiveness as salting stone bass, sautéed onion broth, sweet potato and vinaigrette of Canarian mollusc or bacon of Canarian pork, pumpkin purée and red mojo? Then there is SUA, which specialises in high-end Basque cuisine, and Japanese Sensu, from the founders of Michelin-starred Kazan.

Bahía is rightly proud of its Wellness Retreat, a beautifully designed spa that caters for every kind of way you want to unwind, from the thalassotherapy circuit to the kinesis, pilates and yoga studios. There are 20 treatment rooms, five outdoor cabanas and an outdoor hammam and sauna. The spa's Thai Room Plaza offers authentic treatments inspired by yoga, ayurveda, Indonesian Jamu tradition and other ancient therapies from Southeast Asia. For those who wish to stay active, there is a fitness centre with Technogym machines, tennis and squash courts, plus pitch and putt.

For the past 25 years, the Bahía del Duque has proved that it has something for everyone – from couples seeking seclusion to families savouring rare down time together. It is a "simply outstanding" hotel in an outstanding island location.

5 reasons to visit Bahía del Duque



Fifteen acres of beautiful subtropical gardens



An unrivalled cliff-top view overlooking the Atlantic



Five azure outdoor swimming pools



Outstanding restaurants serving topend cuisine



A worldclass spa and fitness centre thetaishotels. com/bahiadel-duque

