Join us for a casually elegant evening with three-course menu inspired by the heart and history of Barbados and Mount Gay Rum. Each course will be paired with a Mount Gay rum cocktail.

An enjoyable evening is to be had with an Ambassador from Mount Gay Rum to share the History and Stories of our Barbados Rum Heritage.

BBD $165.00 per person plus 10% service charge - Limited Seating Available

Credit Card needed with payment being taken at the time of booking before confirmation is sent to the guest.
RUM DINNER

AT THE

LONE STAR

★

★AMUSE BOUCHE★

Salt Fish & Scotch Bonnet Rum infused Risotto

★STARTERS★

Seafood Duo
Spiced rubbed Scallop and Prawn Rum flambé, creamed Leek, Papaya & Mango Rum infused Relish

Butternut Squash & Mushroom Ravioli
Balsamic Beurre Noisette (v)

Cocktail – Tarragon infused Apple Juice with hints of Citrus & Mount Gay Black Barrel Rum

★MAINS★

Molasses Herb Crusted Lamb Rack
Braised Shoulder Potato Croquette, Mint & Pepper Jelly, Rosemary & Tamarind Demi

Grilled Line Caught Mahi-Mahi (v)
Coconut infused Curry Sauce, Sweet Potato Gnocchi

Cocktail – New Age Iced Tea *Orange, Cinnamon & Clove Tea, Passion Fruit & Mount Gay Mauby Rum*

★DESSERTS★

Sorrel & Mount Gay Crème Brulèè
White Chocolate Ice Cream, Shortbread

Cassava Mount Gay Rum Baba
Vanilla Chantilly Rum Cream

Cocktail – Mount Gay Black Barrel Rum & Vanilla Bean Coffee with Ginger Syrup