



Cocoa Mill

RUM & CHOCOLATE PAIRING

Inspired by the rich history of Cocoa production in Saint Lucia and other Caribbean Islands, our in-house Chocolatier, Chef Paul, has created pieces of delectable chocolaty goodness, each paired with a fine selection of Caribbean produced Rums.

This curated experience showcases the best of the Cocoa and Rum World in our very own Chocolate production house - Cocoa Mill.

In this interactive tasting, you will experience seven different selections of Chocolate and Rums which have been paired to bring out the vibrant and robust flavours unique to each one.

US\$75 per person
excluding service charge and taxes

PAIRING ONE

66% CARAIBE CHOCOLATE

Composition

Cocoa 67% (min), Sugar 32%, Fat 40%

Notes

A remarkably bitter chocolate with a truly enticing body and sweetness. Balanced & roasted, Caraïbe reveals its rounded notes of chocolate and toasted nuts against a fabulously balanced backdrop, finishing with a slight hint of woodiness. Caraïbe is often referred to as a "feminine" chocolate due to these notes.

MOUNT GAY XO RUM

Appearance

Mount Gay XO presents a deep amber colour, indicating both its age and complexity.

Aroma

Upon nosing, you might detect a bouquet of rich, aromatic notes. These can include hints of ripe banana, vanilla, caramel, and toasted oak alongside some floral and fruity undertones.

Taste

When sipped, you may experience layers of flavours, including oak, spice, and tropical fruits. There's often a sweetness present, reminiscent of caramel and butterscotch, complemented by a touch of spice and a hint of smokiness.

Finish

The finish of Mount Gay XO is typically long and satisfying. It leaves a warm, lingering sensation with traces of oak, spice, and sweetness, inviting you to take another sip.

PAIRING

The roasted and bitter notes of the chocolate blends in perfect harmony with the rich sultana fruit.

The rounded notes and woodiness of the chocolate brings forward the Crème Caramel flavour, leaving you with a sweeter finish.



PAIRING TWO

66% GUANAJA WITH NUTS CHOCOLATE

Composition

Cocoa 66% (min), Sugar 28%, Fat 84%

Notes

With a cocoa content of 66%, Guanaja chocolate strikes a balance between bitterness and sweetness. It offers a pronounced bittersweet taste that is both rich and satisfying.

Guanaja chocolate often exhibits a complex flavour profile with multi-layered nuances. You may detect hints of dried fruits such as raisins or figs, as well as subtle floral or earthy undertones.

ADMIRAL RODNEY 'HMS PRINCESSA' RUM

Appearance:

Deep amber or mahogany colour, indicating its maturity and richness.

Aroma

Rich and complex aromas of caramel, toffee, vanilla, and oak. There might be hints of tropical fruits such as banana, pineapple, or mango, along with a subtle spiciness.

Taste

Smooth and full-bodied, with flavours of caramelised sugar, dried fruits, and oak. The sweetness is balanced by a touch of spice, perhaps cinnamon or nutmeg, and a subtle smokiness.

Finish

Long and satisfying, with lingering notes of caramel, oak, and a hint of spice. The finish is often described as warm and comforting.

PAIRING

The deep, robust flavours of Admiral Rodney Princessa Rum, with notes of oak, spices, caramel, and dark fruits, harmonise beautifully with the intense cocoa flavour of dark chocolate. The rum's sweetness balances the bitterness of the chocolate, creating a delightful contrast.



PAIRING THREE

70% GUANAJA CHOCOLATE

Composition

Cocoa 70% (min), Sugar 28%, Fat 84%

Notes

Bittersweet & Elegant

Guanaja takes on a remarkable bitterness, revealing a whole range of warm aromatic notes.

Guanaja has a more "masculine" profile due to these notes.

ADMIRAL RODNEY 'HMS ROYAL OAK' RUM

Appearance

Deep, amber hue, often with golden or coppery tones.

Aroma

Notes of rich oak, warm spices like cinnamon and nutmeg, and hints of caramel and toffee. Undertones of dried fruits such as raisins or figs, adding depth to the bouquet.

Taste

Velvety smoothness, followed by a burst of complex flavours. Robust oak notes, complemented by a medley of spices like clove, allspice, and a touch of pepper. Tropical fruits or dark chocolate, adding layers of complexity.

Finish

Long-lasting and satisfying. Lingering warmth, hints of vanilla or toasted nuts, adding a final flourish to the overall experience.

PAIRING

The bittersweet note of the chocolate is offset by the sweeter notes of vanilla and prunes.

The richness of the chocolate pairs with the sweeter mouthfeel giving you a woody finish with hints of Cane Sugar.



PAIRING FOUR

64% MANJARI CHOCOLATE

Composition

Cocoa 64% (min), Sugar 35%, Fat 39%

Notes

Acidic tang and Red Berries.

Manjari unleashes the fresh, tangy notes of red berries, with delicate finish recalling toasted nuts and dried fruits.

CHAIRMAN'S RESERVE 'FORGOTTEN CASKET' RUM

Appearance

With a rich, deep mahogany hue, it often exhibits a viscous quality, clinging to the glass with elegant legs that slowly trickle down.

Aroma

Notes of oak, caramel, and vanilla are common, reflecting its extended ageing process, hints of dried fruits such as raisins or apricots, along with a subtle undertone of spices like cinnamon and nutmeg. The aroma is often rounded out by a touch of sweetness, reminiscent of molasses or dark chocolate.

Taste

The initial sip reveals layers of flavour, starting with a burst of rich caramel and toffee, tropical fruits like ripe banana or mango, intertwined with the warmth of oak and a hint of smokiness.

Finish

Gentle fade of sweetness, with a touch of oak and spice lingering on the tongue. Smooth and velvety, inviting another sip to fully appreciate its depth.

PAIRING

The acidity and fruitiness of the chocolate is offset by the intense tobacco and amber honey notes. The toasty, nutty flavours coupled with the undertones of spices from the rum complements the tangy, fruit flavours delivering a balanced smoky smooth finish.



PAIRING FIVE

61% EXTRA BITTER CHOCOLATE

Composition

Cocoa 61% (min), Sugar 37%, Fat 39%

Notes

This extra bitter Grand Cru blend is a well-balanced combination of powerful cocoa beans that results in a full bodied and powerful chocolate. Its flavour is extremely fine, bitter, nutty, and ever so slightly sour.

CHAIRMAN'S RESERVE SPICED RUM

Appearance

Deep amber with golden highlights, indicating its ageing process in charred oak barrels.

Aroma

Chairman's Reserve Spiced Rum greets the nose with a warm and inviting aroma of spices. Notes of cinnamon, nutmeg, and cloves dominate, evoking thoughts of holiday baking and Caribbean markets.

Taste

On the palate, this rum offers a harmonious blend of sweet and spicy flavours. Rich caramel and vanilla undertones provide a smooth and indulgent base, while a medley of spices, including ginger, allspice, and hints of black pepper, add depth and complexity.

Finish

The finish is long and satisfying, with the warmth of the spices lingering on the tongue. There's a subtle sweetness that lingers, leaving a pleasant aftertaste that beckons for another sip.

PAIRING

The nutty sweetness of the chocolate complements the floral notes of bitter orange, nutmeg, and cinnamon.

The notes of both the rum & chocolate form a perfect marriage delivering a fruity, floral bouquet with a finish of Sugar Cane.



PAIRING SIX

40% MILK CHOCOLATE

Composition

Cocoa 40% (min), Milk 10%, Sugar 30%, Fat 20%

Notes

Milk chocolate with a 40% cocoa content offers a delightful combination of creamy texture, balanced sweetness, and subtle cocoa flavours. Milk chocolate is characterised by its creamy texture, which comes from the addition of milk solids and cocoa butter. It features caramelised and dairy notes, which contribute to its rich and comforting taste profile.

MOUNT GAY BLACK BARREL RUM

Appearance

Deep amber with golden highlights, indicating its ageing process in charred oak barrels.

Aroma

Aromas of vanilla, caramel, and toasted oak greet the nose, with hints of ripe banana and a touch of baking spices like cinnamon and nutmeg.

Taste

The initial sip reveals a smooth and full-bodied texture. Flavours of oak, caramel, and vanilla dominate, followed by notes of toasted almonds and a subtle hint of tropical fruits.

Finish

The finish is long and satisfying, with lingering notes of oak, spice, and a touch of sweetness.

PAIRING

Mount Gay Black Barrel rum often boasts rich, caramelised flavours with hints of vanilla, oak, and spice. These flavours complement the creamy sweetness of milk chocolate, creating a harmonious flavour profile.



PAIRING SEVEN

100% WHITE CHOCOLATE

Composition

35% Cocoa Butter, Milk Powder, Sugar 30%, Fat 20%

Notes

White chocolate has a smooth and creamy texture that melts easily on the tongue, creating a luxurious mouthfeel. The high cocoa butter content gives white chocolate a rich, buttery taste, reminiscent of dairy cream. Smooth Caramel and Milky aftertaste.

MYERS'S RUM

Appearance

Deep amber to mahogany colour, with hints of red and gold.

Aroma

Rich and robust, with notes of molasses, caramel, and vanilla. There may be hints of tropical fruits like banana and pineapple, along with a subtle spiciness.

Taste

Full-bodied and complex, with flavours of dark sugar, toffee, and oak. There's a distinct sweetness balanced by a warm spiciness, with hints of cinnamon, nutmeg, and allspice. The finish is long and satisfying, with lingering notes of molasses and oak.

Finish:

Lingering and warming, with a sweet and fruity finish that leaves a pleasant sensation on the palate.

PAIRING

Myers's Rum often has robust, caramelised, and slightly spicy notes, which contrast beautifully with the sweetness of white chocolate. The combination of the rum's deep flavours and the chocolate's creamy sweetness creates a balanced and satisfying taste experience.

