



Chef's Selection

Our Chef has hand picked a select range of wines with food pairing suggestions.

White Wines

Nederburg 'Auction Wines'- Private Bin D266 - Semillon
South Africa 2009

Ksh 3,500/-

Tasting Notes: A simply fantastic wine, elegant and inviting with fresh lime aromas and undertones of honey with nuances of Oak and an end note of crisp acidity.

Food Pairing recommendation: A rare chance to sample an 'auction quality' pure Semillon from one of South Africa's most prolific estates. This wine is an absolute winner with any of our shellfish. Its deep character will really enhance the flavor of our Grilled Prawn & Lobster dishes.

Goose Chase- Sauvignon Blanc/Semillon
Australia-2013

Ksh 3,900/-

Tasting Notes: Rich nose with fine aromas of ripe gooseberries with soft mineral and grassy notes.

Food Pairing recommendation: This is a crisp delicious wine, ideally suited to accompany fish or shellfish that is quite creamy. Try it with our wonderful Lobster Thermidore.

Ingenuity - Sauvignon Blanc 40%, Chardonnay 20%, Viognier 15%, Chenin Blanc 10%, Semillon 6%, Nouvelle 3%, Rhine Riesling 3%, Verdelho 1%
South Africa NV

Ksh 8,650/-

Tasting Notes: Clear with specks of green and gold. A bouquet of fresh green aromas layered with floral, peach and spice notes.

Food Pairing recommendation: Ingenuity is Nederburg's platform for innovation and houses exciting new blends made from lesser-known varietals combined in interesting new ways. It targets wine lovers who are delighted by craftsmanship and originality. Try it with our Stuffed Squid.

Nederburg 'Auction Wines'- Private Bin D234 - Sauvignon Blanc
South Africa 2010

Ksh 3,500/-

Tasting Notes: Made exclusively for the Nederburg Auction, ripe and flinty fruit flavors meld seamlessly in this wine, heralded by herbaceous fragrances with notes of gooseberry and tropical fruits

Food Pairing recommendation: Another 'auction quality' wine from one of South Africa's most prolific estates. This wine will pair fantastically with any of our white fish dishes. Try it with our Fish Kiev.

Red Wines

Zonin - Chianti (DOCG)
Italy- 2012

Ksh 2,800/-

Tasting Notes: Cherries violets and wild strawberries with a background of flowery and tropical aromas. Fresh with a good body and balanced tannins.

Food Pairing recommendation: This wine is lively and well balanced. Wonderful with red meat or rich seafood dishes. It would really enhance the flavour of our Slow Cooked Octopus.

Chateau Macou LaGrange- Bordeaux Superieur
France- 2011

Ksh 2,300/-

Tasting Notes: Rich berries, raisins and perfect balance with a long rich finish. The nose is bright and full- this wine really delivers on the palate.

Food Pairing recommendation: Quite simply a fantastic wine that the Chef would drink next to any plate. Absolute quality, and would be most enjoyed with any of our beautiful aged steaks.

Bourgogne - Mercurey Premier Cru, 'Clos des Myglands'
France 2009

Ksh 11,650/-

Tasting Notes: A complex and beautifully balanced wine with abundant aromas of blackberries, Cherries and plums with a hint of oak spice

Food Pairing recommendation: A perfectly balanced Pinot Noir showcasing the best of the Bourgogne region. This wine would compliment our Duck Confit perfectly.

AIX - ROSE
FRANCE- 2011

Ksh 2,900/-

Blend Notes: a classic Provence region grape varietals, Grenache, Syrah, Mourvedre and Cinsaut.

Food Pairing recommendation: Arguably one of the best Rose available in the Kenyan market. It is from the Provence region of France and made by the Saignee method. A perfect wine for a sunny day and would pair wonderfully with our Salad Nicoise!

Executive Chef, Seven Restaurants Ltd