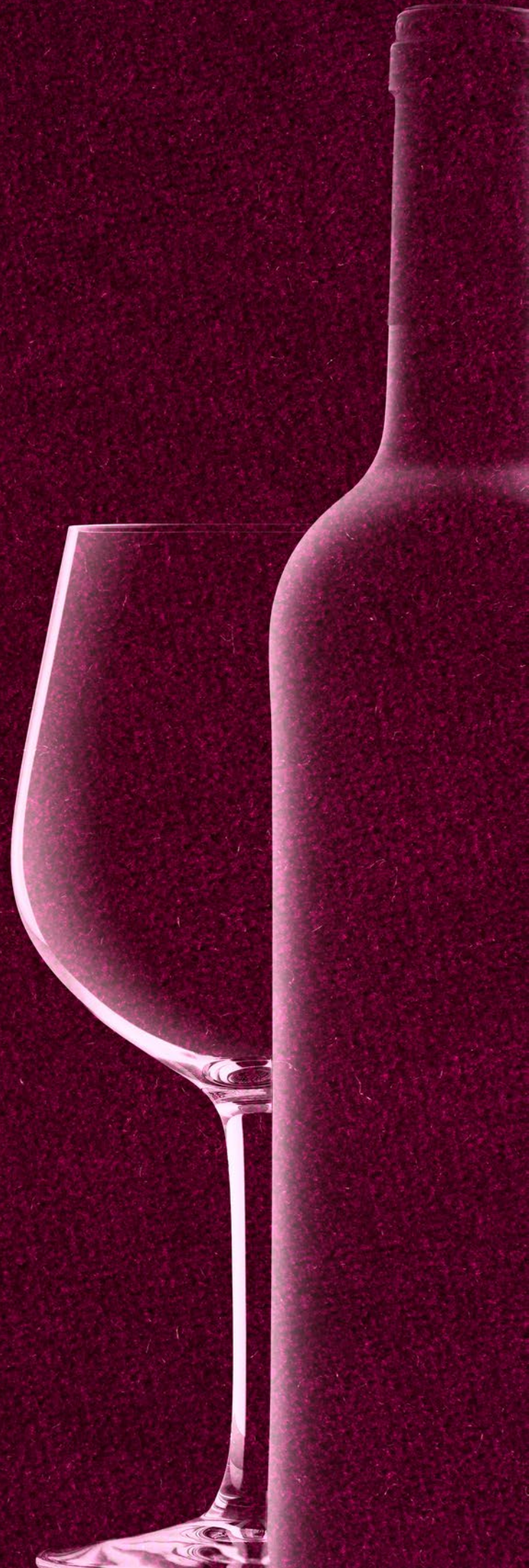


glee
NAIROBI

THE
WINE
MENU



THE WINE MENU

A curated selection of wines from the world's leading regions, carefully chosen to offer balance, character, and diversity—from vibrant, refreshing styles to rich and structured expressions.

— *Head Sommelier*

BY THE GLASS

Easy & Enjoyable — Smooth, fresh and approachable

Ai Galli Cabernet Sauvignon — Veneto, Italy

KSH. 1,600

Blackcurrant and plum with subtle herbal notes, supported by soft tannins and a smooth, balanced finish.

Pairing: *Grilled meats / Pasta / Pizza*

Ai Galli Chardonnay — Veneto, Italy

KSH. 1,600

Ripe apple and citrus with soft floral notes, balanced by fresh acidity and a smooth, easy finish.

Pairing: *Chicken / Pasta / Light seafood / Creamy dishes*

WHITE WINE

- La Chablisienne Chablis La Sereine — Burgundy, France** KSH. 15,000
Citrus and green apple with pronounced minerality and a saline, structured finish.
Pairing: Crab / Sushi / Seafood
- Yealands Estate Sauvignon Blanc — Marlborough, New Zealand** KSH. 9,000
Passion fruit, grapefruit and herbal notes with vibrant acidity and coastal minerality.
Pairing: Oysters / Prawns / Sushi / Grilled Fish / Salads / Ceviche
- Ruffino Pinot Grigio — Delle Venezie, Italy** KSH. 8,000
Pear and citrus with subtle floral notes and a clean finish.
Pairing: Aperitif / Light Bites
- Vergelegen Wild Winds Sauvignon Blanc — Stellenbosch, South Africa** KSH. 8,000
Zesty citrus, gooseberry and tropical fruit with hints of green pepper and fresh herbs. Crisp, light-bodied with bright acidity and a clean, refreshing finish.
Pairing: Seafood / Sushi / Goat Cheese / Salads / Grilled Vegetables
- Ai Galli Pinot Grigio — Veneto, Italy** KSH. 6,000
Fresh green apple, pear and citrus with light floral notes and subtle minerality. Light-bodied with crisp acidity and a clean, refreshing finish.
Pairing: Seafood / Salads / Light Pasta / Grilled Vegetables / Aperitif
- Trumpeter Reserve Chardonnay — Mendoza, Argentina** KSH. 8,500
Peach, citrus and soft oak with balanced acidity and smooth finish.
Pairing: Grilled Fish / Chicken / Prawns
- Gérard Bertrand Chardonnay — Languedoc, France** KSH. 10,000
Citrus and orchard fruit with subtle floral notes, a smooth creamy texture and a fresh, balanced finish.
Pairing: Grilled Chicken / Seafood / Creamy Pasta / Soft Cheeses
- Rupert & Rothschild Baroness Nadine — Western Cape, South Africa** KSH. 20,000
Citrus, white peach and subtle vanilla notes with creamy texture and refined oak influence. Elegant, full-bodied Chardonnay with a long, fresh finish.
Pairing: Lobster / Roast Chicken / Cream Sauces / Grilled Seafood

WHITE WINE

Protos Verdejo — Rueda, Spain

KSH. 9,000

Bright citrus, green apple and tropical fruit with herbal notes and crisp acidity. Light to medium-bodied with a clean, refreshing finish.

Pairing: Seafood / Sushi / Salads / Grilled Vegetables

Altano Douro Branco — Douro, Portugal

KSH. 8,000

Fresh citrus, green apple and white peach with subtle floral and mineral notes. Crisp, medium-bodied with a clean, refreshing finish.

Pairing: Seafood / Grilled Fish / Salads / Light Pasta / Goat Cheese

Château Ste. Michelle Riesling — Columbia Valley, United States

KSH. 8,000

Crisp lime, green apple and peach with floral notes and a touch of sweetness balanced by bright acidity. Light-bodied with a fresh, vibrant finish.

Pairing: Spicy Asian Cuisine / Seafood / Sushi / Salads / Light Poultry

Hesketh Bright Young Thing Sauvignon Blanc — Limestone Coast, Australia

KSH. 7,500

Fresh passion fruit, citrus and gooseberry with hints of tropical fruit and fresh herbs. Light-bodied with crisp acidity and a bright, refreshing finish.

Pairing: Seafood / Salads / Sushi / Goat Cheese / Grilled Vegetables

Franschhoek Chardonnay — Franschhoek, South Africa

KSH. 7,000

Citrus, peach and ripe orchard fruit with subtle vanilla and buttery notes. Medium-bodied with a smooth texture and a fresh, balanced finish.

Pairing: Grilled Seafood / Roast Chicken / Creamy Pasta / Soft Cheeses

RED WINE

Paul Cluver Pinot Noir — Elgin, South Africa

KSH. 8,000

Cherry, raspberry and soft spice with silky tannins and fresh finish.

Pairing: Salmon / Duck / Light Grill

Barbarano Riserva Colli Berici DOC — Casa Defrà — Veneto, Italy

KSH. 7,500

Ripe dark cherry, plum and blackberry with notes of spice, cocoa and subtle vanilla from oak aging.

Medium to full-bodied with structured tannins and a smooth, lingering finish.

Pairing: Roast Meats / Lamb / Game / Pasta with Rich Sauces / Aged Cheeses

Mud House Single Vineyard Pinot Noir — Central Otago, New Zealand

KSH. 15,000

Bright red cherry, raspberry and wild strawberry with floral notes, subtle spice and earthy undertones.

Light to medium-bodied with silky tannins and an elegant, refined finish.

Pairing: Duck / Roast Chicken / Mushroom Risotto / Salmon / Soft Cheeses

Rutini Single Vineyard Cabernet Franc — Mendoza, Argentina

KSH. 16,000

Ripe red cherry, blackberry and plum with notes of violet, green pepper, graphite and subtle spice.

Medium to full-bodied with fine, structured tannins and an elegant, persistent finish.

Pairing: Grilled Lamb / Roast Beef / Game Meat / Mushroom Dishes / Aged Cheese

Vergelegen Reserve Cabernet Sauvignon — Stellenbosch, South Africa

KSH. 14,000

Blackcurrant, dark cherry and cassis layered with cedar, graphite and subtle spice.

Full-bodied with firm, polished tannins and a long, structured finish.

Pairing: Grilled Steak / Roast Lamb / Game Meat / Aged Cheeses

Ai Galli Cabernet Franc — Veneto, Italy

KSH. 6,000

Bright red cherry, raspberry and plum with herbal notes, green pepper and gentle spice.

Medium-bodied with smooth tannins and a fresh, lively finish.

Pairing: Grilled Chicken / Pasta / Pizza / Charcuterie / Semi-Hard Cheeses

Séptima Malbec — Mendoza, Argentina

KSH. 8,500

Ripe plum, blackberry and black cherry with hints of violet, cocoa and gentle spice.

Medium to full-bodied with smooth tannins and a soft, juicy finish.

Pairing: Grilled Steak / Lamb / BBQ / Burgers / Semi-Hard Cheeses

Marqués de Cáceres Reserva — Rioja, Spain

KSH. 16,000

Ripe red cherry, plum and blackberry layered with vanilla, cedar, tobacco and warm spice from oak aging.

Full-bodied with refined, well-integrated tannins and a long, elegant finish.

Pairing: Roast Lamb / Grilled Steak / Game Meat / Braised Dishes / Aged Cheeses

RED WINE

Trumpeter Pinot Noir — Mendoza, Argentina

KSH. 7,000

Bright red cherry, raspberry and strawberry with soft floral notes and gentle spice. Light to medium-bodied with silky tannins and a smooth, fresh finish.

Pairing: Roast Chicken / Duck / Salmon / Mushroom Pasta / Soft Cheeses

Hesketh "Ebenezer" Shiraz — Barossa Valley, Australia

KSH. 9,000

Ripe blackberry, plum and black pepper with hints of licorice, cocoa and spice. Full-bodied with rich, smooth tannins and a bold, warming finish.

Pairing: BBQ Ribs / Grilled Steak / Lamb / Smoked Meats / Aged Cheeses

Montes Limited Selection Pinot Noir — Casablanca Valley, Chile

KSH. 8,000

Red cherry, raspberry and subtle wild strawberry with gentle spice and soft earthy notes, supported by silky tannins and a fresh, elegant finish.

Pairing: Salmon / Duck / Mushroom dishes / Light grilled meats

Moulin-à-Vent Domaine de Roche — Beaujolais, France

KSH. 14,000

Black cherry, raspberry and floral notes layered with spice, minerality and elegant tannins. Fuller-bodied with a long, structured finish.

Pairing: Roast Meats / Duck / Mature Cheeses / Charcuterie

Protos Crianza — Ribera del Duero, Spain

KSH. 18,000

Ripe black cherry, plum and raspberry with vanilla, cocoa and gentle spice from oak aging. Medium to full-bodied with polished tannins and a smooth, lingering finish.

Pairing: Roast Lamb / Grilled Meats / Tapas / Hard Cheeses

Vergelegen Reserve Merlot — Stellenbosch, South Africa

KSH. 12,000

Ripe plum, black cherry and red berry fruit with notes of cocoa, cedar and soft spice. Medium to full-bodied with smooth, velvety tannins and an elegant, rounded finish.

Pairing: Roast Chicken / Lamb / Pasta with Rich Sauces / Soft to Hard Cheeses

Ai Galli Merlot — Veneto, Italy

KSH. 6,000

Soft plum, red cherry and blackberry fruit with hints of cocoa, vanilla and gentle spice. Medium-bodied with smooth, rounded tannins and an easy, velvety finish.

Pairing: Roast Chicken / Pasta / Pizza / Charcuterie / Soft Cheeses

Maison Castel Syrah — Languedoc, France

KSH. 6,000

Dark cherry and blackberry with subtle black pepper, violet and soft spice, supported by smooth tannins and a rounded, easy finish.

Pairing: Grilled meats / Roast chicken / Pasta / Charcuterie

RED WINE

Casa Ferreirinha Papa Figos — Douro, Portugal

Smooth dark berry fruit layered with soft spice, plum and subtle oak notes.
Medium-bodied with balanced tannins and a velvety finish.

Pairing: Grilled Meats / Roast Lamb / Pasta / Hard Cheeses

KSH. 10,000

Produttori di Manduria Primitivo — Puglia, Italy

Plum, blackberry and spice with soft tannins and rounded finish.

Pairing: Burgers / Pork / Chicken

KSH. 14,000

Ai Galli Cabernet Franc — Veneto, Italy

Dark cherry, blackberry and herbal spice with firm tannins and structured finish.

Pairing: Beef / Lamb / Duck / Mushrooms

KSH. 6,000

Rutini Malbec — Mendoza, Argentina

Ripe blackberry, plum and black cherry with hints of violet, cocoa and soft spice.
Medium to full-bodied with smooth tannins and a long, velvety finish.

Pairing: Grilled Steak / Lamb / Barbecue / Hard Cheeses

KSH. 12,000

B&G Réserve Merlot — Pays d'Oc, France

Soft plum, red cherry and blackberry fruit with gentle spice and subtle cocoa notes.
Medium-bodied with smooth tannins and an easy, rounded finish.

Pairing: Roast Chicken / Pasta / Pizza / Charcuterie / Soft Cheeses

KSH. 6,500

Vendaval Carmenère — Central Valley, Chile

Ripe blackberry, plum and red pepper spice with hints of herbs and soft earthy notes.
Medium-bodied with smooth tannins and a warm, rounded finish.

Pairing: Grilled Meats / Roast Chicken / Tacos / Pasta / Semi-Hard Cheeses

KSH. 6,000

Domaine La Baume Merlot — Pays d'Oc, France

Ripe black cherry, plum and blackberry with notes of cocoa, vanilla and subtle spice.
Medium to full-bodied with smooth tannins and a round, juicy finish.

Pairing: Grilled Steak / Lamb / BBQ / Burgers / Semi-Hard Cheeses

KSH. 7,000

BLENDS

Centenero Amarone della Valpolicella — Veneto, Italy

KSH. 16,500

Intense dried cherry, plum and fig with notes of dark chocolate, spice, tobacco and raisin complexity. Full-bodied and powerful with velvety tannins and a long, warming finish.

Pairing: Braised Beef / Game Meat / Roast Lamb / Rich Pasta Dishes / Aged Hard Cheeses

Piccini Collezione Oro Chianti Governo — Tuscany, Italy

KSH. 13,000

Ripe cherry, plum and dried red fruit with hints of spice, vanilla and subtle earthiness. Medium-bodied with soft tannins and a smooth, slightly rich, lingering finish.

Pairing: Pasta with Tomato Sauce / Roast Meats / Pizza / Charcuterie / Aged Cheeses

Rupert & Rothschild Classique — Western Cape, South Africa

KSH. 15,000

Ripe blackcurrant, plum and dark cherry with notes of cedar, spice and subtle vanilla.

Medium to full-bodied Bordeaux-style blend with refined tannins and a smooth, structured finish.

Pairing: Grilled Steak / Roast Lamb / Game Meat / Beef Stew / Aged Cheeses

Le Chant du Coq Rouge — Languedoc, France

KSH. 9,000

Fresh red berry fruit layered with soft spice and subtle earthy notes. Medium-bodied with smooth tannins and a rounded finish.

Pairing: Grilled Meats / Pasta / Pizza / Charcuterie

Mucho Más Red Blend — Spain

KSH. 6,800

Ripe blackberry, plum and cherry with hints of vanilla, mocha and soft spice.

Medium to full-bodied with smooth tannins and a rich, easy-drinking finish.

Pairing: Grilled Meats / Burgers / Pizza / Tapas / Hard Cheeses

Rutini Cabernet Malbec — Mendoza, Argentina

KSH. 12,000

Dark fruit, plum and spice with smooth texture and balanced structure.

Pairing: Steak / Burgers / Grill

Château d'Argadens Bordeaux Supérieur — Bordeaux, France

KSH. 12,000

Black fruit, spice and cedar with smooth tannins and classic structure.

Pairing: Beef / Lamb / Poultry

Famille Perrin Châteauneuf-du-Pape — Rhône Valley, France

KSH. 25,000

Plum, spice and herbal notes with silky texture and long finish.

Pairing: Lamb / Game / Roast

ROSÉ WINE

Gérard Bertrand Côte des Roses Rosé — Languedoc, France

KSH. 9,000

Red berries and citrus with crisp acidity and a refreshing, dry finish.

Pairing: Seafood / Sushi / Salads / Light starters

Petal & Stem Rosé — Marlborough, New Zealand

KSH. 7,500

Strawberry, raspberry and watermelon with delicate floral notes, bright acidity and a dry, refreshing finish.

Pairing: Seafood / Sushi / Salads / Light starters

Trumpeter Rosé de Malbec — Mendoza, Argentina

KSH. 9,000

Fresh strawberry, raspberry and watermelon with subtle floral notes and a hint of citrus.

Light to medium-bodied with crisp acidity and a clean, refreshing finish.

Pairing: Seafood / Salads / Sushi / Grilled Chicken / Light Pasta

SWEET WINE

Ai Galli Moscato Dolce — Veneto, Italy

KSH. 8,500

Floral, peach and grape notes with light sweetness and soft texture.

Pairing: Fruit Desserts / Pastry / Cheese

Arabella Natural Sweet Red — South Africa

KSH. 6,000

Ripe blackberry and cherry flavours layered with subtle plum notes and gentle natural sweetness. Medium-bodied with soft tannins and a smooth, velvety finish that makes it easy-drinking and approachable.

Pairing: Grilled Meats / BBQ / Spicy Cuisine / Chocolate Desserts / Cheese Platters

SPARKLING WINE

Ruffino Prosecco — Veneto, Italy

KSH. 11,000

Green apple, pear and citrus with fine bubbles and crisp finish.

Pairing: Aperitif / Sushi / Starters

Royal Valdobbiadene Prosecco DOCG — Veneto, Italy

KSH. 9,500

Apple, pear and floral notes with mineral freshness and fine bubbles.

Pairing: Aperitif / Light Bites

SPARKLING WINE

Donelli Lambrusco — Emilia-Romagna, Italy

Red berries with gentle sparkle and soft fruity finish.

Pairing: [Charcuterie](#) / [Pasta](#) / [Pizza](#)

KSH. 6,000

Fantinel Prosecco Extra Dry — Veneto, Italy

Green apple, pear and floral notes with soft bubbles and smooth finish.

Pairing: [Aperitif](#) / [Salads](#) / [Starters](#)

KSH. 8,000

Franschhoek Cellar Brut Royale — Western Cape, South Africa

Fresh citrus, green apple and brioche with fine bubbles and a crisp, elegant finish.

Light to medium-bodied with lively acidity and creamy mousse.

Pairing: [Oysters](#) / [Seafood](#) / [Canapés](#) / [Sushi](#) / [Soft Cheeses](#)

KSH. 13,000

CHAMPAGNE

Moët & Chandon Brut Impérial — Champagne, France

Citrus and brioche with fine bubbles and crisp elegance.

Pairing: [Seafood](#) / [Sushi](#) / [Celebration](#)

KSH. 28,000

Veuve Clicquot Rosé — Champagne, France

Fresh strawberry, raspberry and brioche notes with fine bubbles and a creamy, elegant finish.

Pairing: [Lobster](#) / [Tuna Tartare](#) / [Duck](#) / [Seafood](#)

KSH. 38,000

Taittinger Brut Réserve — Champagne, France

Citrus and floral notes with light texture and clean finish.

Pairing: [Oysters](#) / [Sushi](#) / [Starters](#)

KSH. 38,000

PRESTIGE SELECTION

Dom Pérignon — Champagne, France

Citrus, stone fruit and brioche with exceptional depth and long refined finish.

Pairing: [Fine Dining](#) / [Lobster](#) / [Celebration](#)

KSH. 120,000



7TH Floor

Pizza, Burgers & Skewers

Artisan pizzas, juicy burgers and global skewers.

2ND Floor

Taste of India

Bold Indian flavours and live tandoori grills.



1ST Floor

Steak, Seafood & Sushi

Free-flow dry-aged steaks, grilled seafood & fresh sushi.



Ground Floor

Mediterranean Classics

Authentic Italian grandma dishes & French Riviera-style seafood.



Miniature Bitings and Tea

Enjoy special curated coffees, infusions, patisserie, small eats and afternoon tea



Basement 1 & 2

Nairobi's Nightlife Jewel

Welcome to indulge in artisanal mixology and world-class sounds amidst an atmosphere of velvet sophistication.



