

# The Foodies Nairobi, Viva Global Host Intimate Wine & Food Pairing Dinner Party

BY MILLY MAINA

The Foodies Nairobi and Viva Global hosted an evening of fine wine and good food during an intimate wine and food pairing dinner party in Nairobi. The Foodies Nairobi is a micro pop-up restaurant innovation by Chef Aman Chotai. With menus set by the seasons, based on French fundamentals and inspired by international cuisines, it hosts exclusive food and wine pairing dinners.

"We believe that good food, good eating, is all about risk. Whether we're talking about unpasteurised Stilton or raw oysters, food, for us, will always be an adventure," noted Chef Aman.

He added he started The Foodies to create a place that he himself would want to go to and more importantly, where he would want to go back to again and again.

Every ingredient, from the simplest to the most sophisticated, was selected from trusted suppliers and then transformed in The Foodies kitchen

through impeccable preparation, balanced textures and perfect seasoning, introducing guests to a world of culinary wonder, a flavorful place of pleasure and discovery.

To complement Chef Aman's food menu were specific wines especially paired with each course by Viva Global Ltd Business Development Manager Meera Karia.

"As Viva Global we import fine wines from all over the world that can be well-paired with fine dining menus. We saw an opportunity to showcase our wines at the dinner, with Chef Aman's fine dining cooking skills," stated Meera adding, "Chef Aman's fine dining menu mostly comprised of fusion food. Our wines from New Zealand and South Africa, paired extremely well with his five-course menu, from our white wines to red wines, at the end we finished with a sparkling rose wine."

Guests were treated to a menu that included vegetarian and non-vegetarian options capped off with a strawberry caviar cheesecake.



The dinner set-up

Chef Aman and Viva Global's Meera Karia brief the diners