

Plus

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A WORD FROM THE EDITOR.



The fourth quarter is here!

2022 seems to be a year that has just flown by! Can you imagine we're already in the last quarter? Christmas is literally round the corner and we only have 3 months to fulfill whatever goals we had for this year.

On the bright side, travel this year was on the rise as countries opened up globally. It felt great to open our doors to the pre-covid numbers and feel the warmth as colleagues and families bantered along our corridors. One key highlight was the return of the WRC Safari Rally - what a great event that was. We had the privilege of working with Nelson Jeremy for yet another year as we covered the event. Head over to page 16 to catch the action from this year's rally as you learn more about the photographer in our Q&A section with Nelson on page 22.

Any food lovers in the house? Can I get an A.M.E.N? We've brought you an exciting and easy recipe to try at home. Learn how to prepare your own roast sirloin steak with red wine gravy for that special evening or barbeque with family and friends on page 26.

Another highlight this year was hosting our scholarship fund recipients – a group of 18 students together with their parents and guardians. What a joy it was to hear from our candidates who have big dreams of acing their final exams and joining college. More on this is on page 6.

As we wind down the year, given that this is the last 2022 newsletter, allow me to wish you and your families a joyful Christmas season. If you are looking for a great place to unwind and celebrate the season, I'm sure you are aware we host the best New Year's Eve party in town. Our theme this year is **Back to the 80's!** So... Gather your family and friends, grab your flares and afros and book your stay with us. We promise it will be EPIC!

Here's to more travels in the last quarter, as you #RediscoverEnashipai. 🥹

Director, Sales & Marketing

The Editorial Team: Editor -in -Chief: Wanjeri Mahiti ewmahiti@enashipai.com

> **Content Creators** Eltar Limited info@eltarltd.com



Join us this festive season for a one of a kind 'All White' themed Christmas celebration with loads of fun activities lined up for the entire family to enjoy.

Talk to us today on +254 719 051000 or email sales@enashipai.com.





5 ways the luxury hospitality industry is shifting

1. Hotels must create demand

Luxury hospitality can be brought to life through something as simple as creating a uniquely meaningful experience or showing your guests just how much you care.

Personalization of customer experience and customer engagement are vital to increasing consumer interest and meeting needs. Revenue strategies allow organizations to foresee market demand and react to market trends efficiently and on time! Many organizations do not align their strategy to financial outcomes, leading to losses in revenue.

2. Career-ready graduates will help the recovery process

As more changes happen in the hospitality and tourism sector, professionals with deep knowledge of post-pandemic markets will be crucial to the recovery of the industry. Higher education will be crucial in preparing the workforce for future demand, preserving culture and responding to changing needs.

3. There's a new need for controlled expenses

Companies are looking at their profit and loss statements to find more ways to cut on overall costs. Though unfortunate, this has been necessitated by rising commodity prices, coupled with the post-pandemic economic reopening, which in turn affects a company's P&L. Many organizations are simply trying to find new and innovative ways to counter this as a way of maintaining or improving "their" luxury hospitality brand.

4. Sustainability issues are providing changes

The value of knowing short-, mid- and long-term influence of operations is becoming more and more crucial. Followed correctly, organizations will become much more purposeful and have a greater impact on consumers and revenue.



5. The luxury traveller is still spending money

Despite the effects of the pandemic, the luxury traveller is still spending money. Local tourism in different countries has increased over the past few years, and people are now frequenting restaurants and bars to compensate for lost time during the pandemic.

To bounce back from the recent pandemic, the industry must make changes particularly through new and innovative revenue strategies. Though the hospitality industry emphasizes its legacy, recognizing the difference between legacy and nostalgia may be the key to long-term sustainability in luxury travel.



#RediscoverEnashipai this festive season and let the Grandparents, Mum and Dad, plus the kids enjoy a memorable holiday the Enashipai way!

Three generations, one #PlaceOfHappiness.

Festive season rates (per night):

Single room: Kshs. 19,500/-Double room: Kshs. 28,000/-

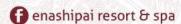
Additional festive period supplements:

- · Adults: Kshs.5,000/- per person, per night
- Children (4-12yrs) in own room: Kshs. 2,500/per child, per night
- · Minimum stay 3 nights during festive season

Above supplements valid between 23rd Dec. 2022 - 1st Jan. 2023



For bookings: +254 719 051000 | sales@enashipai.com | www.enashipai.com







A FUN VISIT FROM OUR SCHOLARSHIP RECIPIENTS

CSR SCHOLARSHIP FUND PARTERNSHIP WITH ENASHIPAI

Venue: Enashipai Resort & Spa | **Date:** 17th September, 2022

Some of the students and parents have a quick snack before commencing the day's activities...

On Friday, September 17th, 2022, we had the honor of hosting students from our ongoing Corporate Social Responsibility scholarship fund partnership with Moja Tu at Enashipai. Moja Tu is a charitable organization that was started in

January 2013 by Kathy and Christine Kempff. The organization provides educational scholarships to children in developing countries.

Being their first time at the resort, the students - some of who were accompanied by their parents/guardians and teachers - were treated to a show-around of the establishment, lunch, as well as engaged in a brief discussion with some of the hotel's Directors and staff members.

Stay tuned to our social channels to get an in-depth look into some of the student's personal lives and find out how this CSR partnership has been benefitial to them thus far.







LIST WITH US!

Bogani Park, Karen



- 4 bedrooms, all ensuite
- Spacious living room and dining rooms
- Bespoke clubhouse with swimming pool, gym, steam room and sauna
- Close proximity to The Hub and Karen Waterfront Malls and various international schools

Land For Sale, Ol Kalou



- Overlooks Aberdare Ranges
- Flat land with scenic, panoramic views
- Borehole (great water supply if you want to farm commercially)
- Close to Olkalou town Nyandarua county headquarters

Kirichwa Place Apartments, Kilimani



- 2 bedroom, all ensuite
- Beautifully landscaped gardens with a gym and pool
- Indoor and outdoor entertainment area
- Close proximity to Yaya Centre, Junction Mall, Nairobi Hospital and an array of local and international schools.

Finheights Apartments, Mountain View



- 2 bedrooms, all ensuite
- Spacious lounge, separate dining area and private balcony
- Sky level lounge with splash pool overlooking Vet-lab golf fairways
- Fully fitted kitchen, with oven, hob & extractor, adjoining pantry & separate laundry yard















2022 Winners



World Luxury Hotel Awards

We are pleased to announce that **Enashipai Resort & Spa** and **Siyara Spa** have each won an award in this year's **World Luxury Hotel Awards** under the following categories:

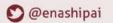


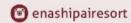
Luxury Spa Resort Country Winner: Kenya



Luxury Resort Spa
Continent Winner: Africa

Thank you to all those who voted for us and continue to support us!



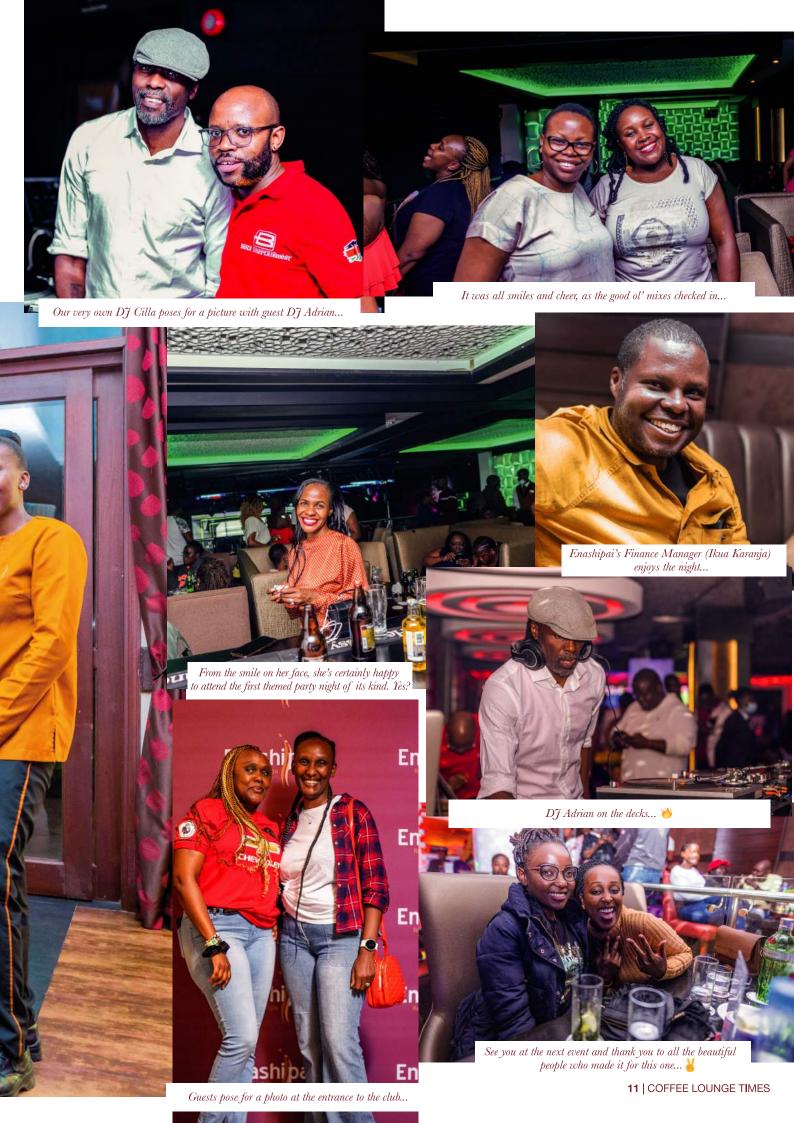


LEGENDS EDITION PARTY NIGHT

Venue: The Wave Nightclub, Enashipai | Date: 30th July, 2022

On the final Saturday of July, Enashipai Resort & Spa held its first-ever "Legends Edition" party night. The renowned Capital FM mix-master DJ Adrian Washika performed at the first themed party of its kind at what is undoubtedly the best nightclub in East and Central Africa. His electrifying performance left the audience yearning for more. The "Legends Edition" night, a first of its kind, lived up to the hype and will probably see more DJs similarly perform at the club and possibly become a calendar event.









Catch the action from the

FIFAWORLD CUP Qatar 2022

20th November-18th December, 2022



MEGA Screen Action

Stay tuned to our social channels for more!

- f enashipai resort & spa
- enashipairesort
- @enashipai





Soul Might



Saturday 10th Dec. 2022

Featuring

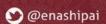
DJ KIM | DJ FOREST | DJ SHAKY

From 7:00pm onwards

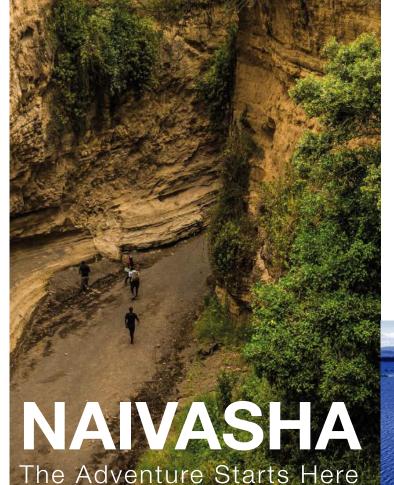
Ushering in December soulfully...

For bookings, kindly call us on +254 719 051000 or email sales@enashipai.com.









A magical travel experience isn't based solely on the decadence that comes with sleeping in a luxurious hotel. A mind that is stretched by a new experience can never go back to its old dimensions. Like a snowflake, Naivasha is unique and special in its own way and offers the leisure or business traveller a chance to explore some of the world's greatest prehistoric sites, majestic animals, and so on. You name it, Naivasha has it!

On your next trip to this surreal location, try any of these adventurous activities we've hand-picked for you:

Boat Safaris on Lake Naivasha

There is no better way to see the famous Naivasha hippos and over 450 bird species than on a boat safari. Don't miss your chance to witness these amazing animals in their natural habitat.





Hiking & Rock Climbing

Take a chance and climb some adventurous multi-pitches at Hell's Gate National park while watching zebras, giraffes and buffalos below. If hiking is your thing, we hear you must climb Mt. Longonot at least once in your lifetime. The views from the top are breathtaking and worth every bead of sweat.

Crescent Island

BY: EDITORIAL TEAM

Famed to be the park with the most animals per acre, walk with the giraffes, zebras, gazelles and other friendly animals or enjoy some quality time with a picnic in this scenic conservancy.



Same crew, new memories!

Reconnect with friends and family as you explore the great outdoors at Crescent Island, Mt. Longonot, or Hell's Gate National Park, all within easy driving distance from the resort.





#RediscoverEnashipai

#PlaceOfHappiness

WRC SAFARI RALLY, KENYA

Part 1: WRC Safari Rally Back in Naivasha, Kenya

BY: EDITORIAL TEAM

As expected, the 2022 edition of the WRC Safari Rally Kenya was rough, tough, and as always, spectacular! Emerging through thick clouds of fesh fesh to take victory in the African wilderness was none other than Kalle Rovanperä and co-driver Jonne Halttunen, who were racing for the Toyota Gazoo Racing WRT.

A sixth career victory and a fourth of the year, Rovanperä shaved 11.2 seconds off his previous lap time with a stunning performance on Saturday 25th June - despite the heavy downpour in some stages - to edge even closer to victory. His performance in two wet stages saw him put 25 seconds of daylight between him and his closest rival, Elfyn Evans, also of Toyota Gazoo Racing.

In this year's Safari Rally Kenya edition, Toyota's superiority was all the more evident (despite the niggles along the way), but compared to their rivals, they had a hassle-free time on the rally's punishing roads. This was reflected not only in Kalle's victory but in the fact that Toyota locked out all four top spots.













O O O NEW YEAR'S USE OF THE PROPERTY OF THE PR

FROM 7:00PM TILL LATE

FUN-FOOD-FIREWORKS

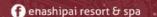
★ HINT... A surprise awaits the best dressed family! ★

Price: Kes.5,000 (per person)

(KIDS BELOW 3 YEARS: FREE I KIDS 4-12YRS: 50%OFF I IN-HOUSE GUESTS: FREE)

31ST DECEMBER 2022

For more information, please call us on +254 719 051000 or email sales@enashipai.com.





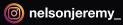




Meet the photographer...



Nelson Jeremy



Q: What made you get into photography?

I have always loved photography since my school days, and I have always been the family photographer, be it with a film or phone camera. So it's something that came to me naturally and I have never looked back. When I bought my first camera - a DSLR Canon EOS 7D, it was all the way up from that point forward.

Q: What is the most exciting bit about taking part in motorsport photography and especially that of the WRC Safari Rally?

I would say the opportunity to capture the fast action and moments. I consider the WRC Safari Rally especially to be a very difficult event to shoot because it needs a lot of planning and on-demand delivery. That combined with media accredation and route planning to capture the best shots is a challenge that drives my passion for such photography.

Q: How has it been working with Enashipai and Aakif Virani for the past 2 years with regards to rally photography?

Working with Aakif has given me the chance to explore better ways of planning my mood boards, rally routes to mount cameras and access to international drivers as well, whom I can take lovely photos of. The chance to work with a luxurious hotel such as Enashipai - who have been one of Aakif's best sponsors has also opened doors to getting other event photography chances. Oh... and their accommodation is second to none!

Q: Other than professional photography, what else are you passionate about?

I love travelling and discovering new places that we were not known to me. This year I'm looking forward to visiting Suguta Valley and the Rock Dune and I hope to capture some interesting photos for my portfolio. I also indulge in abstract painting, from time to time.

Q: In all the years you have been a professional photographer, what has been the best moment or event you have covered and why?

I actually have several epic moments. There's once I travelled to Sibloi National Park and took a journey up north, documenting the natives and their lifestyles - that was one for the books! Another amazing moment was when I shot a nine-day East African Safari Rally that covered a distance of 5,000Kms, moving from one town to another. It was an exciting experience for me! However, the one that takes the cake has always been WRC Safari Rally events. I can't even name one in specific - every event and the international hype it brings gives me joy. It's a truly magical experience to see some of your photos featured on reputable blogs and news outlets covering the event.



TO NEW HEIGHTS!



Enashipai Brand Manager (Tolbert Otieno) cracks a smile as he experiencinces the balloon ride for himself...



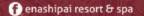
Time: From 12:30pm

Price: Kes.5,500/- (per person)

(KIDS BELOW 3 YEARS: FREE | KIDS 4-12 YEARS: 50% OFF IN-HOUSE FB GUESTS: FREE)

Family fun activities Live band music

For bookings, kindly call us on +254 719 051000 or email sales@enashipai.com







ROAST SIRLOIN

With Red Wine Gravy

Preparation Time: 20 minutes Cook Time: 1½ hours + Resting

Ingredients:

- · 2.4kg sirloin joint, boned and rolled
- · Freshly ground pepper
- A handful of rosemary
- · 2 garlic cloves
- · 4 shallots
- 600ml boiling water
- 1 beef stock cube
- 250ml red grape wine (such as Shiraz)
- · 1 tbsp corn flour
- 1 tbsp olive oil
- ½ tbsp salt

How to prepare:

- Preheat your oven to 200°C. Remove the beef from the fridge and lay it on a flat surface. Pat it dry and leave it to come to room temperature for 1 hour.
- Place the beef in a roasting tin. Drizzle over 1 tbsp olive oil and dust with salt and pepper. Tuck the rosemary sprigs and whole, unpeeled garlic cloves under the beef.
 Drop in the whole, unpeeled shallots. Slide the tin into the oven and roast for 30 minutes.

- After 30 minutes, turn the heat down to 180°C and cook the beef for 45 minutes for a medium-rare serving. For a rare serving, allow it to cook for 10 more minutes, while 15-20 minutes will give the beef time to cook to a well-done serving.
- Remove the beef from the roasting tin and place it on a
 warm plate or board, leaving the rosemary, shallots and
 garlic. Loosely cover the beef with foil and leave to rest
 for 1 hour. The beef will keep cooking while it rests,
 becoming less rare over time.
- Squash the shallots and garlic with the back of a spoon to squeeze them from their papery skins. Pull the leaves off the rosemary sprigs and discard the woody stems.
 Fill a kettle with 600ml water and bring to a boil. Pour the hot water into a large, heatproof jug. Crumble in the stock cube and stir to dissolve it.
- Place the roasting tin on high heat and pour in the red wine. Bring up to a bubble, then cook for 5 minutes. Pour in the stock and any juices from the plate the beef is resting on. Add the peeled shallots, garlic and rosemary leaves. Simmer for 15 minutes, allowing the liquid to reduce slightly.
- Pour the gravy through a heatproof sieve into a jug or bowl.
 Pour the gravy into a clean pan, leaving about 100ml in the jug. Stir the cornflour into the jug to dissolve it, then pour it into the pan, allowing it to mix with the gravy. Cover and cook on low heat for 10-15 minutes till it has thickened.
 Taste and add salt and pepper, to your liking.
- Reheat the gravy 10 minutes before you intend to serve, and pour it into a warm jug. Thinly slice the beef and serve with the rosemary and shallot-infused gravy.

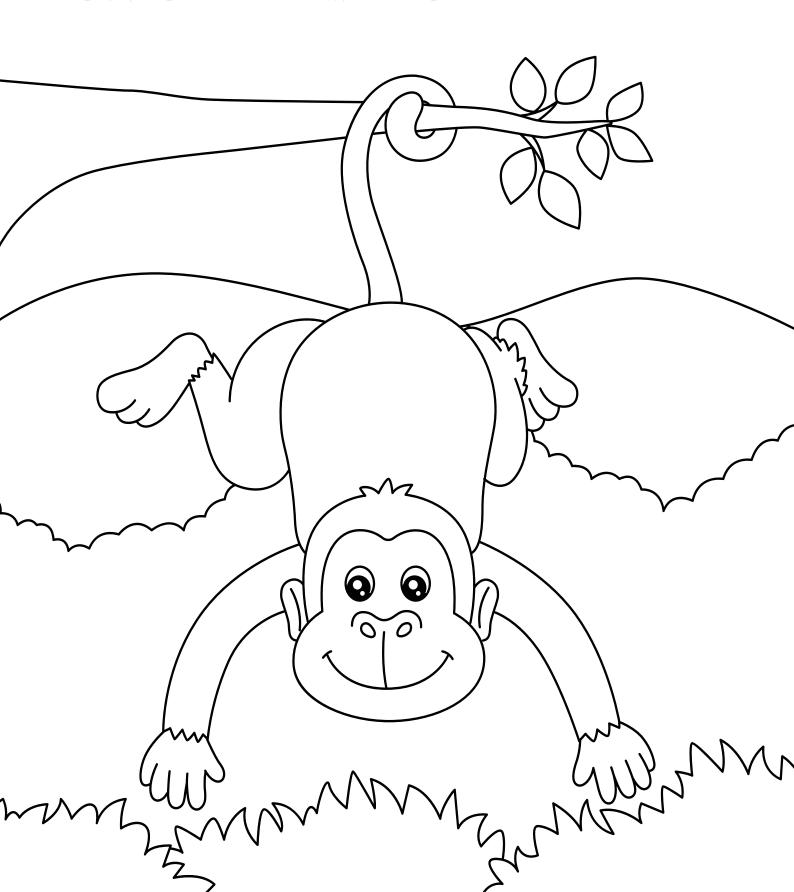
Bon Appétit





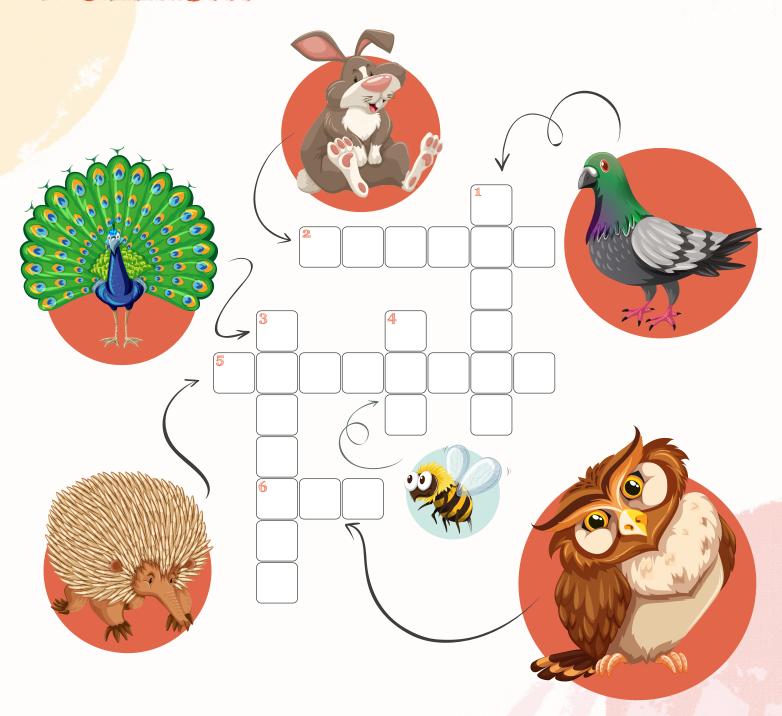


Please colour me...



Animal Word Puzzle...





4. Bee

5. Hedgehog 6. Owl

1. Pigeon
3. Peacock

2. Kabbit

DOMU

Across





We'd love to hear about your visit to our resort.

Kindly rate us on any of the following social sites.







Top guest reviews...



Mikekk2005

Addis Ababa, Ethiopia • 3 contributions





Review from Jul 26, 2022

Exquisite homely experience away from home

From the helpfulness and engaging nature of the reservations team, the beauty, top notch quality of the facilities and the expansive grounds, to the friendly nature of the hotel team, this has been the best hotel experience my family has had in a long time. The 5 stars is highly deserved.



MH

Local Guide • 13 reviews • 17 photos



Great place! Went there with the wifey for Eid, had a good rest. Wish I had stayed longer. What we loved about it the most was the lake view, the amenities (gym and games room), the food was very good, friendly staff, property is within a nest of trees and nature, peaceful place and extremely great ambiance!



Culture505713





Review from Jul 19, 2022



I really enjoyed my one night stay at Enashipai. The ambience, food, staff very helpful. The architecture of the villas and cottages is breathtaking! I enjoyed most of their ammenities and the attitude of the staff to fix any issue as it arose. I love their tag line " its the little things."



Arya Jeipea Karijo

Local Guide • 81 reviews • 333 photos

★★★★ 5 weeks ago

Enashipai was awesome. I was ill on my 2nd day - nurse Claire helped me out. The restaurant and bar team were really great. Consolata the host, Khadija and Irene. Cate's waffles were out of the world and the Margaritas at the bar you should really try them.



akimondo

Nairobi Region, Kenya • 1 contribution





Review from Jul 26, 2022

The best Hotel in Kenya

I had a great experience at the Enashipai. The ambience, food and services were exemplary. I visit many hotels and I can attest that this hotels beats them all. I cannot wait to get back to Naivasha at Enashipai. You are simply the best!



Resort Location: Moi South Lake Road, Naivasha | Booking Office: 5th Floor Prosperity House, Westlands Road, Nairobi, Kenya 💲 +254 51 2130000 | +254 20 5130000 | +254 719 051000 🖾 sales@enashipai.com 🛞 www.enashipai.com



