

Coffee

LOUNGE TIMES

The Enashipai Newsletter



Welcome
Back!

WE'RE BACK TO TRAVELLING!

OUR SANITIZATION MEASURES ARE HEIGHTENED - p.5

Plus

- ✓ Impact of COVID-19 on Hospitality & Tourism - p.3
- ✓ KAWT AGM & Women of Excellence Awards - p.7
- ✓ Get Ready for Hybrid Meetings - p.9
- ✓ Hell's Gate National Park... Did You Know? - p.21

A word from the Editor



Hello 2021... Please be kind to us!

It gives me great pleasure to present to you our first newsletter this year. We hope you have kicked off the year with vigour, hope and enthusiasm for a better year. Here at Enashipai, we are excited to see the buzzing of our corporate guests as they shuffle across the Entumo corridors to gather behind closed doors and the families streaming in over the weekend with new mummies being treated to the “baby moon” and couples taking the “freedom retreat” as their nannies return from their long Christmas breaks.

We are also excited about 2021 and what it represents. Many of you graced our rooms in 2011 when we opened our doors so I hope you will join in our excitement as we officially turn 10 in April. This 10-year milestone would not be possible without you, our guests! Stay tuned to our social pages to find out more about how we plan to celebrate 10 years of being your preferred **#PlaceOfHappiness**.

As we look forward with hope and excitement, we cannot help but look back and reflect on the year that was.

Never in the history of this hotel did we imagine that a day would come when we would have to close our doors and send all our staff home – NEVER!. But, the pandemic was declared, lives were lost, movement of persons was restricted and between April 1st and July 31st 2020 we did not physically interact with most of our colleagues or serve a single guest (heartbreaking indeed). In the same season, the waters of Lake Naivasha increased to levels unseen in decades and the lovely lakeside grounds were underwater. They say “when it rains it pours!” I am pretty sure the person who coined that phrase had visions of 2020. While we can all agree that 2020 was one hell of a year, we cannot discount the good that came with it. Families were reunited, technology solutions were quickly invented and adopted, the air was cleaner, traffic was less and some people even claimed to see the statue of liberty from Nairobi. 😊

We can go on and on about the pandemic but life must go on. Allow me to share with you what you can expect as you turn the pages. To find out what Enashipai has done to keep you safe during this season, please turn to page 5. We know that staying home reignited the inner chef in some of you. If that is you, turn to page 25 for a special recipe, from our chef, you can try at home. We also have the usual sections where you will get a chance to meet our staff and our guests enjoy those features on page 13 and 19.

As a key player in the tourism sector, we were pleased to host the Kenya Association of Women in Tourism as they recognized one of their own during the Woman of Excellence in Tourism Awards Dinner. The event was held in October 2020 and it was refreshing to see these women come out in numbers to show the world that travel was back and it was safe. Catch up with them on page 7.

Looks like I’m at the end of the page. Please continue reading and we hope that this newsletter keeps you both informed and entertained. If there are articles you would like us to include in the next issue or if you would like to feature feel free to contact us directly – marketing@enashipai.com.

Wanjeri Mahiti - Director, Sales & Marketing

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Valentine's Weekend *with* **JUNE GACHUI**

live!

Saturday 13th February

Fine dining & wine pairing

Venue: Coffee Lounge Gardens | **Time:** From 7:00pm

Pricing: Kes. 4,200/- pp | **In-house guests: Free** (add Kes.1,200/- for wine)



Sunday 14th February

Cocktails & brunch

Venue: Coffee Lounge Gardens | **Time:** From 11:00am

Pricing: Kes. 2,750/- pp | **In-house guests: Free**

(Cocktails: Buy one, get one free)



Accommodation: Kes. 19,500 (single) | Kes. 27,000 (double) on FB

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



COVID-19

IMPACT IN HOSPITALITY AND TOURISM

Due to the Covid-19 pandemic, the world's economy was shut down almost overnight . The pandemic has confronted the hospitality industry with an unprecedented challenge. Strategies to flatten the COVID-19 curve such as community lockdowns, social distancing, stay-at-home orders, travel and mobility restrictions have resulted in temporary closure of many hospitality businesses and significantly decreased the demand for businesses that were allowed to continue to operate . Almost all restaurants were asked to limit their operations to only take-outs. Restrictions placed on travel and stay-at-home orders issued by the authorities led to a sharp decline in hotel occupancies and revenues.

However, the reopening process has slowly begun and authorities have started to ease restrictions, for example, allow dine-in restaurants to reopen at a reduced capacity with strict social distancing guidelines, and gradually reduce restrictions on domestic and international travel.

While the hospitality industry is slowly recovering, the COVID-19 crisis continues to exert profound impacts on how hospitality businesses operate. Hospitality businesses are expected to make substantial changes to their operations in the current business environment in order to ensure employees' and customers' health and safety, and enhance customers' willingness to patronize their business.

It is not yet clear when the pandemic will be over, however many governments are already trying to restore health to national economies. This means deciding which industries should go back to normal operations, and redefining what "normal" means for each industry, including tourism.



Focus on local tourism & hospitality:

Post COVID-19, countries need to strike a balance between public safety and economic recovery. Many countries are trying to achieve this balance by restricting international tourism, setting their sights instead on domestic tourists.

Local-first tourism approach may diminish traditional tourism offerings, but it can also promote the following niches:

**1****Controlled acceptance tourism:**

Whether it be accommodations with limited rooms (like bed and breakfasts) or private tour groups, tourism in the post-COVID world should start small. For instance, instead of cruises with thousands of people on a single ship, tourists may start seeking out charter boats. Or, rather than crowded theme parks, tourists may look for individual attractions.

2

Heritage and culture tourism: When limited to nearby locations, heritage and cultural experiences can gain the spotlight. This means an increase in interest of museums, restaurants, history tours, and other local sites.

3

Outdoors tourism: Without a vaccine, social distancing and isolation remain the main COVID-19 prevention method. This may lead to a rise in outdoor vacations, including camping, hiking, or watersports.

**4**

Health tourism: As people become more health-oriented, many are expected to seek wellness, restoration, and healing vacations. Yoga retreats, spa treatments, and other pro-health activities should be particularly appealing for tourists.



Although the present may seem challenging for tourism, most experts expect the industry to recover in 2021. While this recovery may look different from the industry pre-COVID, people's desire to travel is unlikely to disappear.

To enable this recovery, the industry and destinations need to take the necessary steps to safeguard travelers and workers.

OUR RESPONSE TO COVID-19

On 15th July, 2020, Enashipai Resort & Spa put out a statement in preparation of opening their doors to guests once more, after almost four months of lockdowns and travel bans. Despite the fact we had missed our you all so much, a lot of consideration had to be taken to ensure both staff and guest's wellbeing was considered and all necessary protocols put in place to ensure we established a COVID-free environment for everyone.

While all the necessary preparations took quite sometime to implement, we were successful in resuming operations at the beginning of August 2020 with a clean bill of health and confident of our secure environment applicable to all travel guests as well as employees.



When you next visit us, you will notice that we have heightened our sanitization measures to give you the peace of mind to create memorable moments with us.

**Public areas:**

- Temperature checks at entry points
- Requirement to wear your face mask at all times
- Provision of hand sanitizers
- Increased cleaning frequency with high touch surfaces sanitized regularly
- Hygienically operated hand washing stations
- Social distancing measures to guide your interaction with others
- Visible signage with educative information about COVID-19

Reception and meals:

- Adoption of digital processes where possible
- Reduced capacity in restaurant to adhere to social distancing requirements
- Personalized meal ordering and service with the exit of self-service buffets
- Contactless room service delivery to minimize contact with staff

Guest rooms:

- Regular and thorough cleaning of rooms with recommended disinfectant
- Provision of a hygiene kit
- Removal of scatter cushions and printed marketing collateral
- Opt-in turn down services and limited in-stay housekeeping frequency to minimize movement in and out of your room (kindly note that we can increase or decrease the frequency to suit your needs)

Medical Care:

- A dedicated nurse on the hotel premises and a doctor on call 24/7 to respond swiftly to anyone who may feel ill
- An isolation room at the wellness clinic to quarantine any guests who might project COVID-19 symptoms

Staff members:

- Extensive Covid-19 training to enable us keep you safe and reduce the spread of the virus
- Continuous COVID-19 testing as they return to work
- Daily temperature checks at the staff gates
- Social distancing protocols in each department

Meetings and Events:

- Adoption of digital processes where possible
- Reduced capacity in restaurant to adhere to social distancing requirements
- Personalized meal ordering and service with the exit of self-service buffets
- Contactless room service delivery to minimize contact with staff



COVID-19 CERTIFIED
ESTABLISHMENT AND ACTIVITIES

Kenya Association of Women in Tourism AGM and Woman of Excellence Awards



Date: 24th October, 2020

Tree Planting Venue: Eburu Forest, Rift Valley | **Dinner & Awards Venue:** Enashipai Resort & Spa



It's all smiles as the ladies (and one or two gents) kick start the tree planting session at Eburu Forest...



Members of the Kenya Association of Women in Tourism (KAWT) plant a tree at the foothills of Eburu Hills...



A glimpse of KAWT members at their AGM conference in Naivasha, earlier that day...



Members take a group photo, together with all those who tuned in virtually (can you see them on the digital wall at the back?)



The dinner and awards ceremony kicks off at Enashipai's Entumo Restaurant...



Enashipai's GM (Peter Mungendo) awards a gift to Mark Mwongela (Pesapal CEO) during the award ceremony...



Lol! Share the joke please...



Enashipai's Patricia Mwaniki (Head of Housekeeping-left) and Ann Ndiangui (Front Office Mng.) toast to the night...



Cheers to the night! We look forward to hosting the next award ceremony this year...

GOLD SPONSOR: **pesapal**
Payments Anywhere, Anytime

FUTURE OF MICE...

Get ready for **hybrid** meetings!

By: The Editorial Team

Thousands of conferences and business physical meetings are being cancelled due to the Covid-19 pandemic. For the last 12 weeks we have been zooming and webinaring, for everything from the team 'check in' to global conferences. The chit chat and hubbub over a pre-meeting cup of tea has been replaced by awkward silences and apologies for being late as another meeting 'ran over'. (Which we all know is mostly code for juggling childcare!).

Thankfully, Governments are lifting travel bans and meetings are starting to take place. There is sense of excitement in the industry and an optimism that business events will bounce back. At the same time, we're preparing for events to be vastly different from pre-Covid times. We think they will embrace sophisticated virtual platforms, as well as being smaller and more intimate. We've adopted the term 'hybrid event'... As the name suggests, these will bring together a smaller, in person group with a wider virtual audience. There are several reasons we think these will be increasingly popular.

Get people in the room:

Firstly, and most obviously, the hybrid meeting can include key people who are not able to travel because of Covid restrictions. And they can feed off the energy of a small live group discussion.

Get engagement:

You can still do all the techie engagement stuff like live polls and chat rooms in a hybrid event. Anyone who has been to a large meeting pre-Covid will have now noticed that it is acceptable to be looking at your phone throughout. So, there's no big change in social conventions needed for the in-room group to be chatting with the virtual attendees.



Get better (full stop):

Speakers and event organizers are going to have to think far more carefully about presentations and formats to engage in-room and virtual attendees. Those presentations must be cued on time and speakers really need to adhere to the stipulated timings. It is far easier to log off a virtual conference if the content is dragging.

But there are also really important things to consider when hosting a hybrid event.

Smart venues only:

It really is all about the tech. Powerful internet connectivity and in room audio visual are going to make or break an event.

Value adding 'plug-ins':

Most of us get the most value from the networking opportunities between sessions. Event organizers are going to need to plug in the virtual attendees. We're predicting the increased use of virtual hangouts for online audience to network or even initiate small video chats with the in-person audience.

It is going to be more important than ever to use conference Apps (like Whova) to inform attendees and support networking.

To coin the famous misquote from Star Trek, 'it's an event Jim, but not as we know it'. We cannot wait!



SELLING OR RENTING?

Rowen Heights - Valley Arcade



+254 795 579100 homeownerseye1@gmail.com

- 3 bedroom apartment
- Luxurious master ensuite bedroom with jacuzzi, shower plus his/hers sinks
- Extra large kitchen with modern fittings and fitted hood
- Large laundry area with washing machine
- Standby generator that serves all homes

3 Bed Apt with Scenic Rooftop - Ruaka



+254 795 579100 homeownerseye1@gmail.com

- 3 bedroom apartment with scenic rooftop
- Spacious master ensuite
- Spacious living room with separate dining area
- Amazing garden rooftop
- 1.5km to Two Rivers Mall

Greenpark Estate, Athi River



+254 795 579100 homeownerseye1@gmail.com

- Beautiful 3 bedroom townhouse
- Located in a prime gated community
- Adequate underground water storage
- Great security

Wilma Apartments Kilimani



+254 795 579100 homeownerseye1@gmail.com

- Manhattan style 1 bedroom apartment
- Stylish and modern
- Full backup generator
- 20 meter heated swimming pool
- Great return on investment - rental return



Tel: +254 795 579100 homeownerseye1@gmail.com homeownerseye.wordpress.com

Quaint 1 Bed Furnished - Lavington



- Furnished 1 bedroom apartment
- Extra large @70sqm
- Ensuite bedroom plus separate guest cloakroom
- Veranda overlooking beautiful garden
- Inverter for power back-up + CCTV

Kaumoni Road, Loresho



- 0.7 acres
- Prime land in a prime location
- Quiet and cosy in the gated Kaumoni road
- Flat and well positioned

Athi River - Off Mombasa Road @ Devki



- 5 acres, flat land
- Great for affordable housing

Olkalou - With views to the Aberdares



- 27 acres, flat and arable
- Onsite borehole
- Fully grown trees
- Close to Lake Olbolosat

Meet the founders...



Dorothy Ndinda & Alfred Kimweli
Directors

House Of Dotty (Wedding & Events Company)

House of Dotty is a team of husband and wife Wedding and Events Coordinators - Alfred Kimweli & Dorothy Susan Ndinda (the business is actually named after her). They have been married for the last 14 years.

They both have a background in the Tourism & Hospitality Industry with Alfred a holder of Bsc. Tourism Degree & Dorothy a Diploma in Tourism Management. They started off as tour guides before Dorothy becoming a marketer and Alfred joining a local airline as a cabin crew.

House of Dotty started off as a hobby after their own wedding 14 years ago and they ran the business as a hobby and side hustle for over 5 years while still employed, before Dorothy did an entrepreneurship course which gave her the confidence to leave employment and concentrate fully in the business.

As business picked Dorothy left employment in 2012 to concentrate on it as Alfred continued part time. They then started putting structures into place to make their wedding & events planning business official and this helped them build House of Dotty into a brand culminating into Alfred leaving flying in 2016 to focus fully in the business.



A couple of of shots from weddings they've organized at Enashipai...



Q: What inspired you to start this journey Afred?

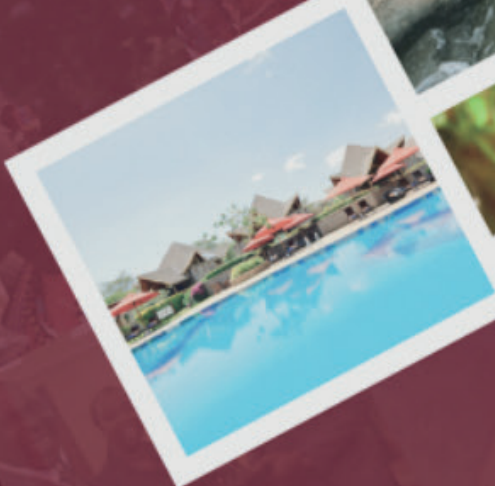
A: Our own wedding actually.

House of Dotty started off as a hobby after our own wedding which we successfully planned. After that, we started helping our friends with their own weddings initially for free and as a hobby, then later on at a minimal fee as a side hustle while both of us were still employed.

With time, slowly but surely, we saw the business grow, which gave us the confidence to leave employment and concentrate fully on the business.

Q: What about Enashipai do you love most when holding events there?

A: The grounds and views of the lake are amazing! The food and service is excellent and the staff are very helpful!! They have truly perfected the art of wedding and events service which makes our work as planners easier and much more enjoyable!!





ENASHIPAI TURNS TEN!

We are delighted to be approaching our
10 year anniversary this April.

To celebrate this remarkable milestone, we
shall be publishing a Coffee Table Book and
Documentary showcasing our exciting journey
from the year of conception to date.

Stay tuned!



Home @ Enashipai

SELF-CATERING PACKAGES

Combine the comforts of your home with the luxury of a hotel!



Gourmet personal chef, private dining, curated menus, wine paired meals, ugali na choma maji maji or cūcū's mūkimo whatever your reason is for choosing our self-catering cottage/villa - we got you!

Daily rates: 2-bedroom - Kes. 25,000 | 3-bedroom - Kes. 35,000

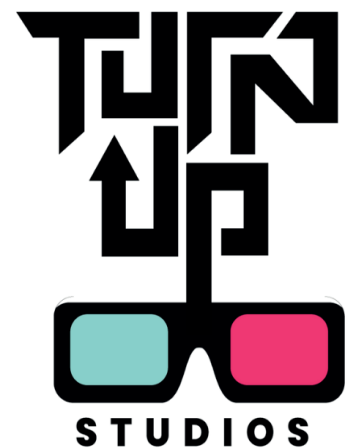
Our Space • Your Choice • Your Rules!



BOOKED THEMED
TRAVEL
EXPERIENCES



HOSPITALITY
VIDEOGRAPHY
AND
TRAVEL
PHOTOGRAPHY



IMPACT
STOYTELLING
AND CSR.

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into memories!

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TAKE **5** WITH **IBRAHIM**



IBRAHIM VASELECHA

PASTRY CHEF

Enashipai Resort & Spa



Q: Ibrahim, how long have you been @ Enashipai?

A: I joined Enashipai in March 2013 as a Pastry Chef and have worked here for about 7 years and 10 months now.

Q: What do you love most about your job?

A: I'm a Chef who has a lot of passion in making chocolate desserts, chocolate centre pieces and such. It's chocolate all the way!! Seeing guests enjoy my work every time dessert is served or during weddings, gala dinners and the works, makes me smile! They get to enjoy a little slice of heaven at the true place of happiness!

Q: In your experience, what's the key to developing a good Food and Beverage team?

A: Being a good listener and accommodating other team member's opinions. Identifying team member's talents and nurturing them, elevating members through trainings both internal and external and creating a good working atmosphere has made me create and develop a solid kitchen brigade that is ready to tackle any tasks and navigate through successfully.



Q: Your best experience(s) working at Enashipai?

A: Hmmm... I'd say having managed to lead my team and deliver a lovely Christmas experience last year, especially after the impact COVID had. Seeing guests enjoy our delicacies after quite a while of almost no travel brought back happiness to my team and I.

HELL'S GATE NAIVASHA

It's one of the most renowned tourist destinations in Naivasha, but here are a few more facts on Hell's Gate National Park we thought we'd share with you...

Hell's Gate National Park lies south of Lake Naivasha in Kenya, north-west of Nairobi. The park is named after a narrow break in the cliffs, once a tributary of a prehistoric lake that fed early humans in the Rift Valley. It was established in 1984 and is known for its wide variety of wildlife and beautiful scenery.

Location: 90km from Nairobi.

Things to do: Hiking, cycling, horse riding, abseiling, game drives, and rock climbing.

Main attraction: Volcanic scenery.

In addition to all the exciting outdoor adventures tourists have gotten to experience at the park, it has also played a major role in some renowned activities over the years.

One of these activities is the Hell's Gate wheelbarrow race - a fund-raising event dubbed 'The Wildest Race'.



(Image courtesy of pambazukoafricasafaris.over-blog)



The Lion King

Not sure if you know this, but Disney's The Lion King traveled to the park to get a feel for, as Mufasa (a character in the film) puts it, the great circle of life. The fact that it is one of the only places in East Africa where you can hike the totality of a park, provided a great time for the animators to fully immerse themselves and gain inspiration for the film.



Tomb Raider: The Cradle of Life

The spectacular scenery of Hell's Gate including the towering cliffs, water-gouged gorges, stark rock towers, scrub clad volcanoes and belching plumes of geothermal steam also attracted the producers of the fantasy/thriller movie, Tomb Raider. In the movie, Kenya's tribesmen from the Pokot community played a role as the mysterious tribe discovered in Africa by the tomb raider, Lara Croft.



OTHER EVENTS HELD AT THE PARK...

Sauti Sol & Yemmi Alade's 'Africa' Video

The beautiful gorges, cliffs and rocks at the park provided the perfect backdrop for the serene scenes in the Sauti Sol and Yemmi Alade video.



(Image courtesy of Yemmi Alade's YouTube page)



Safaricom Jazz In The Park

The Safaricom Jazz in the park themed festival, came to a close on Saturday night (20th October, 2018) at Hell's Gate National Park in Naivasha.

The two part edition, had begun on Thursday October 18th at the Uhuru Gardens, where jazz lovers in the city were treated to an unforgettable evening.

The park themed edition, crowned it all by combining the wild nature of Hell's Gate and the smooth yet powerful voice of Dianne Reeves, who was the main act of the night.

(Story courtesy of kenya.co.ke)

The 29th Edition of Koroga Festival

For the first time, in February 14-15th 2020, East Africa's largest outdoor event was held in Naivasha, inside the splendid Hell's Gate National Park. Dubbed 'Naivasha Love Edition' the 29th edition of Koroga Festival was slated for that particular Valentine's weekend.

Khaligraph Jones a.k.a Papa Jones, the Ochungulo Family and Nadia Mukami, East Africa's arguably biggest artist Diamond Platnumz, H_art The Band and king of Mugithi songs - Mike Rua - were among the artists who performed at the event.



A close-up, artistic photograph of a woman's face, tilted back, with a hand gently resting on her forehead. The lighting is soft and warm, creating a relaxing and serene atmosphere. The woman's eyes are closed, and her expression is peaceful. The hand has light-colored nail polish.

WHY SPA TREATMENTS ARE IMPORTANT

By: The Editorial Team

Many believe that a massage is merely a way to pamper themselves. However, at Siyara Spa located Enashipai Resort & Spa, we know that a massage is much more than a momentary feel-good treatment. In fact, spa treatments are important in helping you maintain physical, mental and emotional well-being, especially when you make it part of your regular wellness routine.

At Siyara Spa, we believe that getting regular spa treatments can help you achieve optimum health and wellness results especially when doing them bi-monthly and working with a personal therapist - maximum two. The reason we advocate working with a minimum number of therapists is to ensure they follow through with your treatments as best as you would like, help them educate you with time on the benefits of using our products, the best measures to ensure you continue building on your wellness after having these treatments, as well as help you understand what best ways you can maintain body and muscle relaxation even during moments of physical and mental stress. Pretty much like having a personal doctor who helps you help yourself and follows up on your health regularly.

Some of the benefits of spa treatments:

- By continuously receiving spa treatments you will be able to naturally reduce tension resulting in lowered anxiety and decreased depression side effects.
- Monthly massages prevent and relieve muscles cramps and spasms that occur when the muscle has become to tightened from stress and physical activity.
- Hot stone massages at our day spa can help with pain management in conditions such as arthritis, sciatica, and muscle spasms. Regular heat treatment is especially effective for those that suffer from unrelenting chronic pain.
- Facials are known to help delay and prevent the onset of wrinkles by stimulating skin cells and hydrating the skin. Additionally, generally giving yourself time to relax and de-stress is a great anti-ageing technique in itself! It can be hard to afford the time for relaxation day-to-day, but assigning yourself some time to do so at our spa can be extremely advantageous.
- Massages at the spa are known to release serotonin, which is the hormone associated with happiness, and thus helps to improve your mood.



Siyara spa

- A SANCTUARY FOR THE SENSES -

The word 'Siyara' is a Swahili word meaning 'nature'. Whether you have time for a full day of rejuvenation or just a few hours to refresh, Siyara's holistic selection of spa experiences in sensational surroundings promises complete wellbeing and serenity.

For more information and news about our spa, visit www.enashipai.com/siyara-spa.

You can now also follow us on our new dedicated channels for all things Siyara, on Facebook and Instagram:



/SiyaraSpa



/SiyaraSpa



Mutter Paneer-Peas and Cottage Cheese Curry

Mutter (meaning peas) paneer (a semi-solid form of cottage cheese) is probably the most frequently ordered vegetarian dish in Indian restaurants.

The mild flavors of the paneer (cottage cheese) and peas in it, marry beautifully with the delicious tomato-based sauce of this curry! Mutter paneer is great side dish in a non-vegetarian meal but also the perfect main dish in a vegetarian one.

Serve it with chapati, paratha, or naan or even on a bed of plain boiled basmati rice. Basically make and serve it in your home and you've got a sure crowd pleaser!

Ready in: 1hr

Preparation time: 10 minutes

Serving: 1 person

- 1/4 kg paneer – cube and saute in a tsp of ghee till lightly browned
- Small cup fresh green peas
- 1 large onion, finely chop
- Ginger-green chilli paste (1" ginge piece + 3 green chillis)
- 2 tomatoes, finely chopped
- 3/4 tsp red chilli powder
- Pinch of turmeric powder
- 1 1/4 tsps coriander powder
- 1/2 tsp kasuri methi (dry fenugreek leaves)
- Pinch of garam masala pwd
- 1 tsp kitchen king masala powder
- 1 tsp malai, top of milk
- Salt to taste
- 1 tbsp oil

How to prepare:

Heat oil in a cooking vessel and add the onions and saute, for approximately 4-5 minutes. Add ginger-green chilli paste, coriander powder, turmeric powder, red chilli powder and combine.

Add a few tablespoons of water and saute for a minute. Add tomatoes and cook for 4-5 minutes. Turn off heat and cool to make a coarse paste.

Return this paste to the vessel, add a cup of water and bring to boil. Reduce the heat, add the green peas and cook for 6 minutes. Add the paneer and malai and simmer for 7-8 minutes. Add salt and simmer again for a few more minutes.

Stir in malai, garam masala powder, kitchen king masala and kasuri methi and combine, then cook for a minute or two. Turn off the heat.

Let it sit for a while before serving. The gravy thickens, so at the time of serving, add a little milk and combine. Serve hot with rotis or naan.







Kiddies Page



Find the words...

N	E	W	Y	E	A	R	D	R
N	V	I	I	U	V	N	A	U
Q	M	D	F	U	X	E	Y	K
Y	R	A	U	N	A	J	R	X
C	A	L	E	N	D	A	R	H
S	K	R	O	W	E	R	I	F
S	N	O	O	L	L	A	B	S
C	H	E	E	R	S	G	S	Z

1. BALLOONS

2. DAY

3. JANUARY

4. CALENDAR

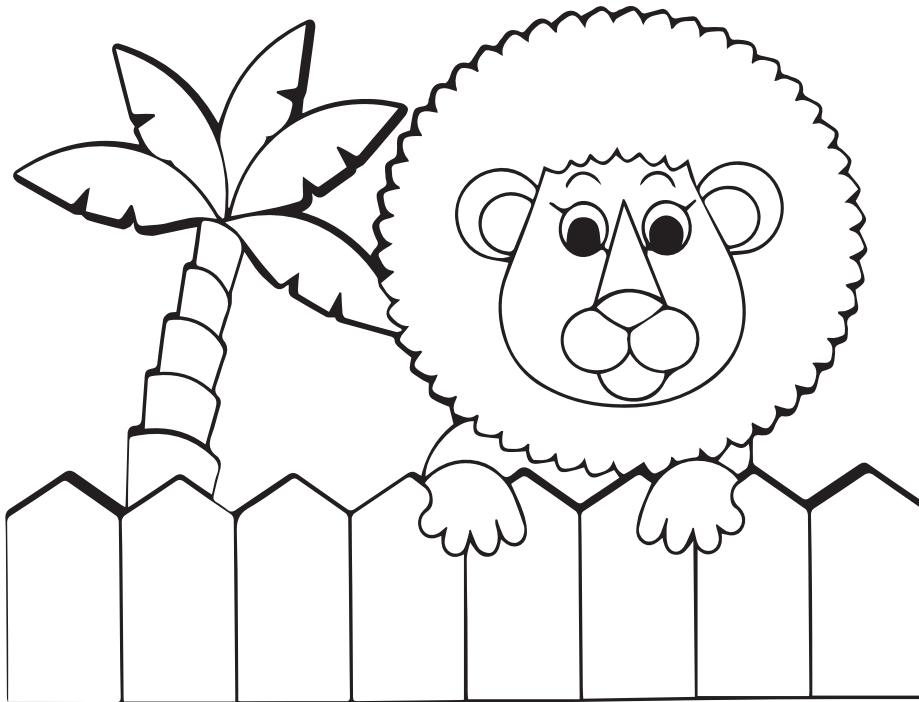
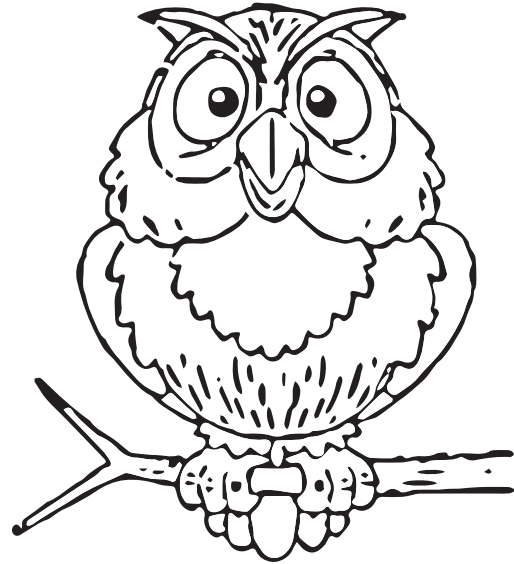
5. EVER

6. NEWYEAR

7. CHEERS

8. FIREWORKS

Please colour me...



HOW WAS YOUR STAY?



We'd love to hear about your visit to our resort.
Kindly rate us on any of the following
social sites.



Guest reviews...



John Maina

★★★★★ 6 weeks ago

Serene place to dine...spacious and the customer service on top...truly a 5 star hotel deserving five star ratings.



Essie wrote a review Jan 10

1 contribution



Amazing stay

"We stayed here for 3 days with family and friends. All of us needed a few days to just relax and unwind. Lots of things add up to the best imaginable hotel stay and Enashipai did not disappoint! A warm welcome after the later arrival and long drive. The staff was amazing through and through (especially Alexandre and Nelly), very polite, friendly and ready to cater to your needs. The rooms were comfortable and immaculate, they even had hot water bottles which really came in handy considering the cool weather in the area. We also had the chance to enjoy a relaxing afternoon in the spa and the experience was definitely worth our while! I'd very much recommend this place to friends and anyone looking for a place to unwind and rejuvenate."



fnjoki86 wrote a review Dec 2020

Nairobi, Kenya • 1 contribution



A great family oriented resort.

"My experience was incredible and wonderful. The staff were kind and very helpful, the food was amazing and the bed was the best. The rooms were clean and superb, the adherence to the MOH guidelines good."



kinyanjuicharles wrote a review Jan 3

1 contribution



MY CHRISTMAS EXPERIENCE

"My family and I enjoyed our stay over Christmas/boxing days. Food was good with a nice variety to pick from, entertainment was provided during meal times. We enjoyed outdoor activities namely boat riding, biking and swimming."

[Read more](#)



Maurice Mts recommends Enashipai Resort & Spa.

November 21, 2020 · 🌐



Faith kuria and kennedy. upright composed staff you got there. Their service is warm and with skill. we had an awesome time, the entire place, the serenity is at per. well done



Virginia Muya recommends Enashipai Resort & Spa.

December 30, 2020 at 8:39 PM · 🌐



family friendly, awesome customer service great food the best ambience ever



sweetdivadhruva wrote a review Dec 2020

Nairobi, Kenya • 1 contribution






My Crib away from Home

"Memories of my first stay at Enashipai in 2014 are still as fresh as this moment that is slipping by now. It is located amidst the dense thickness of acacia trees and the fragrance of mint, but it has got nearly everything I seek and need for a few days that I intend to spend with myself. The drive way from the main gate to the waterfall round about is just the perfect spot for a cycling adventure before twilight and just in time to view the motivating amber and gold sunset that plunges slowly into the distant horizons of Lake Naivasha. The same drive way has always been the quintessential spot for enjoying an impeccable view of our Milkyway Galaxy on a clear velvety night. It has the right thickness of trees on the sides, an ideal habitat for a variety of bird species too. ..."



it's the little things

Resort Location: Moi South Lake Road, Naivasha | **Booking Office:** 5th Floor Prosperity House, Westlands Road, Nairobi, Kenya

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