Enkaji

Breakfast Menu

Full Breakfast ~ 3,300 per person

Please select one from each category option.

ACCOMPANIMENTS

All breakfast served with:

~ Tea OR coffee OR hot chocolate OR herbal teas

~ Bread basket, butter and home made jams

~ Fruit platter

HEARTY BREAKFAST BOWLS

~ Semolina bowl with coconut condensed milk and crushed nuts

~ Granola and yogurt fresh fruit cup

~ Oatmeal bowl with caremelized sweet banana and nut butter

~ Enkaji Smoothie bowl with fresh seasonal fruits, flax and chai seeds, coconut, roast nuts and honey drizzle

PROTEIN PACKED BREAKFAST

~ Full English breakfast - choice of eggs, 2 sausages, bacon, breakfast potatoes and sourdough or multigrain toast

~ Eggs Shakshuka - breakfast potatoes and sourdough or multigrain toast (v)

~ Chickpea Shakshuka - breakfast potatoes and sourdough or multigrain toast

~ Sourdough bread with buttered mushrooms, feta and toasted pumpkin seeds.

~ Multigrain toast platter with fresh avocado and beetroot humus

Please let the service attendant know of any allergies or dietary restrictions.

Enkaji

Lunch Menu

Two-course (starter + meal OR dessert) ~ 4,200 per person
Three-course (starter + meal + dessert) ~ 6,200 per person

STARTER

~ Creamy Pumpkin Soup with coconut cream garnish served with homemade buns (v)

~ Enkaji Tomato Soup served with homemade buns (v)

~ Tom Yum vegetable soup (v)

~ Tom Yum prawn soup

~ Green Papaya Salad (v)

~ Coriander & Feta Samosa with homemade chutney (v)

~ Humus platter with grilled vegetables and homemade flat bread

SALAD MEALS

~ Heavenly Turkey with mix green salad, sun-dried tomato, green olives, cashew nuts, cranberries & avocado

~ Campagnolo Chicken with shredded pickled eggplant, zucchini, sun-dried tomato, spiced cheese, & green olives

~ Rancher's Beef with mix green salad, fresh tomatoes and blue cheese

~ Vegetarian Delight with diced potato, french beans, snow peas, red pepper, fresh tomato, spiced olives and cheese, rucola, hard boiled eggs

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Lunch Menu

Two-course (starter + meal OR dessert) ~ 4,200 per person
Three-course (starter + meal + dessert) ~ 6,200 per person

SANDWICHES

~ Enkaji Italian Turkey with spicy olives, sun-dried tomatoes & mozzarella cheese

~ Roast Beef with spiced mustard

~ Chicken Lonza with spiced cheese, zucchini, eggplant, sun-dried tomato, green sauce

~ Toasted Veg Delight with zucchini, spiced cheese, eggplant, sun-dried tomato

WRAPS

~ Chicken Tikka wrap with cucumber spiced yogurt, fresh tomato & lettuce

~ Turkey Bacon wrap with spiced cheese, sun-dried tomatoes, avocado, bacon & lettuce

~ Mediterranean wrap zucchini, red onion, eggplant, pesto sauce, red peppers, avocado, spiced cheese & lettuce

PASTA

~ Chicken & Bacon Pasta

~ Creamy Spaghetti Bolognaise

~ Pesto Linguine (v)

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Enkaji

Dinner Menu

Two-course (starter + meal OR dessert) ~ 4,200 per person
Three-course (starter + meal + dessert) ~ 6,200 per person

STARTER

~ Creamy Pumpkin Soup with coconut cream and homemade buns (v)

~ Enkaji Tomato Soup served with homemade buns (v)

~ Tom Yum vegetable soup (v)

~ Tom Yum prawn soup

~ Green Papaya Salad (v)

~ Coriander & Feta Samosa with homemade chutney (v)

~ Humus platter with grilled vegetables and homemade flat bread

MAIN

~ Red snapper fillet in Swahili coconut sauce served with coconut infused steamed rice

~ Creamy butter chicken served with jasmine rice & naan bread

~ Beef Fillet with pepper sauce served with oven baked potatoes & buttered vegetables

~ Honey glazed pork chops served with potato croquette & vegetables

~ Italian Ossobuco served with creamy mashed potatoes

~ Creamy Tuscan Chicken served with herbed oven duchess potatoes

~ Thai Green curry served with Jasmine rice (v)

~ Sticky sesame cauliflower with vegetable rice topped with cashew nuts (v)

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Dessert Menu

~ Sticky toffee with salted caramel ~ 1,400

~ Chocolate fondant with ice cream ~ 1,500

~ Mojito fruit Salad with mint, lime & honey ~ 1,150

~ Crème Brulee ~ 1,350

~ Enkaji warm carrot cake with orange cream cheese glaze ~ 1,300

~ Fresh seasonal fruits sorbet ~ 1,300

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Kiddie Menu

Main

~ Pasta Pomodoro (tomato basil sauce) ~ 1,350

~ Creamy Spaghetti Bolognaise ~ 1,450

~ Margherita Pizza ~ 1,300

~ Chicken nuggets and fries ~ 1,250

~ Grilled cheese sandwich and fries ~ 1,250

Extra Side dishes

Fries ~ 450

Sausages (2 pcs) ~ 400

Bacon ~ 500

Fruit platter or fruit salad ~ 750

Please let the service attendant know of any allergies or dietary restrictions.

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Enkaji Bitings

Beef Sliders with onion pickles and aioli
~ 1,450

Assorted Bhajis with tamarind chutney
~ 1,100

Tandoori Chicken bites on a bed of salad
~ 1,650

Coriander & Feta Samosa with homemade chutney
~ 1,250

Garlic Shrimp in chili oil with crunchy bread buns
~ 1,650

Please let the service attendant know of any allergies or dietary restrictions.

Enkaji

Enkaji Bitings

~ Chicken Lonza Sandwich with spiced cheese, zucchini, eggplant, sun-dried tomato, green sauce ~ 1,500

~ Toasted Veg Delight Sandwich with zucchini, spiced cheese, eggplant, sun-dried tomato ~ 1,450

~ Turkey Bacon wrap with spiced cheese, sun-dried tomatoes, avocado, bacon & lettuce ~ 1,600

~ Roast Beef with spiced mustard ~ 1,600

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Enkaji Drinks

Hot Drinks

Kenyan Tea ~ 400

Masala Chai ~ 400

Cardamon Karak Chai ~ 500

Hot Chocolate ~ 400

Coffee Press ~ 400

Assorted Herbal Tea ~ 400

Soft Drinks

Water 500ml ~ 250

Water 1ltr ~ 400

Sparkling 500ml ~ 300

Sparkling 1ltr ~ 450

Coke Zero ~ 350

Coke, Fanta, Sprite, Tonic ~ 300

Fresh Juices

Pineapple Mint ~ 450

Fresh Pixie Orange ~ 450

Fresh Passion ~ 450

Fresh Mango ~ 450

Mix your own ~ 550

Smoothies & Lassi

Pineapple, Banana, Coconut Smoothie ~ 550

Mango, Strawberry, Yogurt Smoothie ~ 550

Avocado, Spinach, Banana Smoothie ~ 550

Mango Saffron Lassi ~ 550

Passion Lassi ~ 550

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Enkaji Drinks

Beers & Ciders

Tusker Lager ~ 450

Tusker Lite ~ 450

Tusker Malt ~ 450

WhiteCap Lager ~ 450

Cider (Tusker / Savannah) ~ 450

Corona ~ 550

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Enkaji Wines

Sparkling Wines

Le Dolci Colline Prosecco Spumante Brut - Italy

Light, lively and effortlessly elegant, with delicate bubbles and refreshing notes of crisp green apple, pear and citrus. Fresh and beautifully balanced with a clean finish

~ Bottle 6,500 ~

L'Ormarins Brut Classique NV - South Africa

Elegant and refined with flavours of lemon zest, brioche and ripe stone fruit. Dry, creamy, and beautifully balanced for special moments.

~ Bottle 7,800 ~

Rosé Wines

Adobe Emiliana Organic - Chile

Bright and expressive, with strawberry, red cherry and a touch of citrus.

Dry and vibrant on the palate, with a fresh finish that makes it a natural choice for sun-soaked lunches and warm afternoons.

~ Glass 1,100 ~ Bottle 5,500

Pasquiers - France

Soft summer berries, strawberry and raspberry joined by subtle floral and citrus notes.

Dry, graceful and easy to enjoy.

~ Glass 950 ~ Bottle 4,600

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Enkaji Wines

White Wines

HOUSE WHITES

~ Glass 1,200 ~ Bottle 5,650

Aquamarine Sauvignon Blanc - New Zealand

Alive with passionfruit, grapefruit and crisp green apple, framed by hints of fresh herbs and minerality. Zesty and aromatic, with a mouth-watering finish

~ Glass 1,300 ~ Bottle 6,200

La Mascota Chardonnay - Argentina

Luscious pear and tropical fruit meet creamy vanilla and toasted oak in this rich, rounded Chardonnay. Smooth and generous.

~ Glass 1,400 ~ Bottle 7,350

Bosman Generation 8 Chenin Blanc - South Africa

Juicy and balanced with pear, peach, and citrus flavours. A smooth, easy drinking wine that works well from lunch through to dinner.

~ Glass 1,200 ~ Bottle 5,500

M.A.N Family Wines Padstal Chardonnay - South Africa

Soft and rounded with ripe fruit, gentle oak, and creamy texture. Flavours of pineapple, vanilla, and citrus make it comforting and generous.

~ Glass 1,200 ~ Bottle 5,500

Paul Cluver Village Chardonnay - South Africa

Fresh yet lightly wooded with notes of apple, lemon, and subtle spice. Elegant and balanced with a clean, lingering finish.

~ Bottle 6,200

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Enkaji Wines

Red Wines

HOUSE RED

~ Glass 1,250 ~ Bottle 5,950

Ancora Montepulciano - Italy

Generous flavours of ripe cherry, plum and blackberry unfold into subtle spice and soft tannins. Juicy and easy-going. Wonderfully comforting red for a relaxed evening dining.

~ Glass 1,300 ~ Bottle 6,200

Finca La Escondida Cabernet Sauvignon - Argentina

Rich and full bodied, with layers of ripe blackcurrant and dark berries, elegantly complemented by warming spice and a structured lingering finish.

~ Glass 1,300 ~ Bottle 6,200

Wild House Cabernet Sauvignon - South Africa

Bold and succulent, with dark plum and blackberry at its heart, followed by savoury spice and a touch of earthiness. Full-flavoured yet approachable

~ Glass 1,400 ~ Bottle 6,700

Boutinot Les Coteaux Cotes Du Rhone - France

Warm and characterful, with juicy red berries and dark cherry woven through notes of pepper, dried herbs and subtle spice. Smooth and savoury with classic Rhône warmth

~ Bottle 7,500

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Sangria Collection

~ Rose Pitcher ~

A bright, blush-pink refresher layered with rose wine, juicy berries, citrus slices and a splash of sparkling soda.
Light, fruity and effortlessly chic. Perfect for golden afternoons.

1 L - 5,800

~ White Pitcher ~

Crisp white wine infused with fresh tropical fruits, green apple, citrus slices, and fresh juice, finished with a refreshing sparkle.
Clean, vibrant and dangerously easy to drink.

1 L - 5,500

~ Red Pitcher ~

A bold blend of red wine and smooth brandy, infused with ripe seasonal fruits, fresh orange juice and warm hints of spice.
Rich, juicy and crafted for slow sips and bonfire nights.

1 L - 6,600

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Sunset Cocktails

~ Aperol Spritz with a twist ~ 1,700
A vibrant blend of Aperol, sparkling Prosecco, fresh passion fruit and notes of bittersweet orange.

~ Hugo Spritz ~ 1,800
Floral elderflower, sparkling Prosecco and fresh mint in an elegant, light spritz.

~ Hill Breeze ~ 1,300
A silky fusion of vodka, cranberry and citrus with a smooth, refreshing finish.

~ Classic Mojito ~ 1,250
Fresh mint, lime, rum and sparkling soda come together in this timeless, cooling cocktail.

~ Strawberry Mojito ~ 1,400
Fresh strawberries , mint, lime and rum shaken into a vibrant, refreshing classic.

~ Whisky Apple Fizz ~ 1,500
A refined blend of whisky and fresh apple with delicate sparkling notes and a warm aromatic finish.

~Enkaji Sunset ~ 1,650
A tropical tequila cocktail infused with citrus, Aperol and pineapples for a perfectly balanced sunset-inspired creation.

~ Rosy Horizon~ 1,400
A refreshing blend of gin, grapefruit liqueur and freshly squeezed citrus, balanced with fresh fruit wedge.