

P.S. FOOD STORIES

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A Culinary Brand By
Perfect Stayz Hotels & Resorts



Fresh Ingredients



Expert Chefs



Hygiene Standards



Unforgettable Taste



PERFECT
— STAYZ —
HOTELS & RESORTS

For exciting offers, scan the QR Code or connect with us :

Website : www.perfectstayzgroup.com

24 Hours Customer Care : 7353150111 || 8171846141

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PERFECT STAYZ HOTELS & RESORTS

Hotel Name :

Room No. :

Wifi Password :

Reception No. :

Room Service No. :

Emergency Contact No. :

PERFECT STAYZ HOTELS & RESORTS



Cities
15+



Hotels
40+



Rooms
1200+



Happy Guests
05 Lacs+

Our current locations 

*Haridwar *Rishikesh *Amritsar *Mussoorie *Shimla *Varanasi *Goa *Vrindavan *Ujjain
*Bhimtal *Dehradun *Udaipur
& expanding beyond.

Dear Guest

Thank you for choosing Perfect Stayz! We are delighted to host you with us today. Perfect Stayz Group is a rapidly growing chain of boutique Hotels and Resorts with 40+ properties across 15+ cities. Our hotels are located in prime city areas and popular travel destinations including Haridwar, Rishikesh, Goa, Varanasi, Amritsar, Shimla, Mussoorie, Vrindavan, Ujjain, Bhimtal, Udaipur & Dehradun, offering clean, well-appointed rooms, modern amenities, and a welcoming atmosphere for guests.

Welcome to Vrindavan

Nestled along the sacred banks of the River Yamuna in Uttar Pradesh, Vrindavan is one of India's holiest towns and the divine playground of Lord Krishna. Revered for its deep spiritual significance, timeless traditions, and vibrant devotional culture, it draws millions of pilgrims and visitors from across the world. Home to iconic temples, sacred ghats, enchanting evening aartis, and centuries-old ashrams, Vrindavan is a place where devotion comes alive. Wander through its charming lanes, immerse yourself in soulful kirtans, witness the divine aura of Banke Bihari Temple and Prem Mandir, or experience the vibrant celebrations of Janmashtami and Holi. Whether you're seeking spiritual solace, cultural heritage, or a peaceful escape, Vrindavan offers a truly divine and unforgettable journey.

List of things to do in Vrindavan :

Explore Spiritual Heritage

- Seek blessings at Banke Bihari Temple
- Visit the magnificent Prem Mandir
- Explore the sacred ISKCON Krishna Balaram Temple
- Discover the historic Radha Raman Temple

Explore Sacred Landmarks

- Stroll through the serene Keshi Ghat
- Visit the sacred Nidhivan
- Explore Seva Kunj, associated with Lord Krishna's divine pastimes
- Take a peaceful walk along the banks of the River Yamuna

Experience Divine Rituals

- Witness the enchanting Yamuna Aarti at Keshi Ghat
- Attend soulful Bhajan & Kirtan sessions
- Take part in the vibrant Temple Darshans
- Experience the magical celebrations of Janmashtami & Holi

Culture & Local Experiences

- Enjoy authentic Braj cuisine and sweets
- Shop for devotional souvenirs, idols, and handicrafts
- Visit local ashrams for spiritual discourses
- Experience the timeless charm of Vrindavan's narrow, vibrant streets

Please Dial, Room Service/Reception for any assistance

Preparation Time : kindly allow us at least 30 minutes

Orders will be accepted, between 8:00 am to 11:00 pm

P.S. Food Stories

CULINARY OFFERINGS

MORNING SPREAD

Idli Sambar (4 pcs)	160
Fluffy soft idlis paired with a tangy and savoury vegetable samabar and chutney.	
Masala Dosa with Sambar	200
A thin crispy golden crepe filled with spiced potato, served with Sambar and chutney.	
Onion Masala Dosa with Sambar	210
A thin crispy golden crepe filled with spiced potato, served with Sambar and chutney.	
Poha	210
Light savoury flattened rice tempered with mustard seeds, turmeric & fresh herbs.	
Upma	220
Fluffy, comforting semolina cooked with mild spices and garden fresh vegetables.	
Choice Of Paratha (with curd)	170
Choose from Aloo, Gobhi & Paneer served with Curd and pickle.	
Chole Poori	260
Fluffy, deep fried bread served with a chickpea masala curry and pickle.	
Aloo Poori	250
Fluffy, deep fried bread served with a tangy potato curry and pickle.	
Cornflakes with milk	130
Crisp, classic flakes served with choice of milk hot or cold milk.	
Seasonal cut fruits (3 options)	160
Crisp, classic flakes served with choice of milk hot or cold milk.	
Butter Toast	140
Sliced, perfectly toasted bread with a generous spread of rich butter.	

BEVERAGES & COOLERS

Tea (served with 2 cookies)	60
Coffee (served with 2 cookies)	70
Cold Coffee	120
Lassi (Sweet/Salted)	90
Hot Milk	90
Mineral Water Bottle	30
Coke	90
Fresh juice	120
Banana Shake	120
Chocolate Shake with ice cream	160
Soda bottle	80
Ice cube	80
Mojito	130

SOUPS (WARM BEGINNINGS)

Clear soup	160
A light, fragrant vegetable broth simmered with fresh green herbs and subtle spices.	
Tomato soup	180
Rich tomato soup infused with fresh basil — smooth, tangy, and comforting.	
Hot and sour soup	190
A zesty, tangy broth simmered wo perfection with balance of spice and vinegar.	
Manchow soup	200
A dark, savoury chinese broth loaded with fine veggies and fried noodles.	

***We are happy to prepare selected meals without onion & garlic upon request**

SIGNATURE STARTERS

Paneer Tikka	340
Cubes of fresh cottage cheese, marinated in spicy yogurt	
Malai chaap	320
Chaap marinated in creamy and cheese blend.	
Soya Chaap	300
Succulent soya chaap simmered in Indian masala gravy with onions & tomatoes.	
Mushroom Tikka	300
Button mushrooms marinated in a blend of herbs and spices, charred in tandoor.	
Veg Kebabs	320
Spiced vegetable kebabs, pan-fried until golden brown and crisp, served with chutney.	
Veg Dahi Kebabs	340
Melt-in-your-mouth kebabs, made from hung yogurt, seasoned with herbs and spice.	
Hara Bhara Kebabs	320
Vibrant green veg kebabs, subtly spiced and pan fried, paired with chutney.	

CHINESE

Hakka Noodles	260
Tossed noodles, stir fried with julienned vegetables and light soy dressing.	
Schezwan Noodles	280
Spicy wok-tossed noodles coated with bold schezwan sauce with vegetables.	
Chilli Garlic Noodles	280
Fragrant noodles, stir-fried with pungent garlic, chillies and vegetbles.	
Veg Fried Rice	290
Fluffy rice wok-tossed with fresh seasonal vegetables and a classic soy sauce.	
Chilly garlic fried rice	280
spicy stir-fried garlic rice tossed sauce, vegetables, and aromatic spices for a bold.	

ASIAN STARTERS

Honey chilly Potatoes	300
Potato batons deep fried until crisp, and tossed in spicy-sweet sauce.	
Chilly Potatoes	330
Crispy deep fried potato batons, tossed in spicy sauce with vegetables.	
Chilly Mushroom	320
Juicy mushrooms stir-fried with bold Indo-Chinese flavors.	
Veg spring roll	260
crispy fried rolls stuffed with seasoned vegetables, offering a crunchy texture and flavorful bite.	
Crispy paneer	270
Crunchy golden-fried paneer bites tossed with flavorful spices, offering the perfect balance of crispiness and taste	

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MAIN COURSE

Dal Makhani	300
Slow-cooked black lentils simmered with butter and cream — rich, smoky, and indulgent.	
Yellow Dal Tadka	280
Comforting yellow lentils tempered with ghee, garlic, and spices — simple and flavorful.	
Shahi Paneer	340
Paneer cooked in a luxurious, creamy gravy with nuts and mild spices.	
Paneer butter masala	340
A dark, savoury chinese broth loaded with fine veggies and fried noodles.	
Paneer tikka masala	360
A dark, savoury chinese broth loaded with fine veggies and fried noodles.	
Tawa chaap masala	300
A dark, savoury chinese broth loaded with fine veggies and fried noodles.	
Kadhai paneer	340
Paneer cubes cooked in a spicy, aromatic gravy with capsicum, onions, and freshly ground kadhai masala for a rich and flavorful North Indian dish.	
Chana masala	320
Chickpeas slow cooked with blend of exotic spices and a touch of cumin.	
Malai kofta	380
Cottage cheese and potato dumplings, bathed in rich, mild and creamy gravy.	
Dum aloo	330
Baby potatoes slow-cooked under pressure in a thick gravy.	
Paneer Bhurji	400
Scrambled cottage cheese sauteed with fine onions, tomatoes & hint of butter	

Crispy Corn	270
Golden corn kernels, crispy and perfectly spiced.	
Veg Manchurian dry	290
Crispy vegetable dumplings tossed in sweet-sour, mild spicy chinese sauce.	
Chiily paneer dry	340
Flavorful paneer with a bold Indo-Chinese twist.	

CONTINENTAL

Penne arrabiata Red Sauce	300
Penne pasta, tossed in our red tomato sauce, with fresh veggies and herbs.	
Penne arrabiata White Sauce	300
Penne pasta, tossed in our red tomato sauce, with fresh veggies and herbs.	
Veg Sandwich served with fries	250
Penne pasta, tossed in our red tomato sauce, with fresh veggies and herbs.	
Grilled Sandwich served with fries	280
Crispy toasted sandwich with a savory filling, served hot with fries.	
French fries	180
Crispy toasted sandwich with a savory filling, served hot with fries.	
Peri Peri Fries	190
Deep fried golden crisp potato batons, sprinkled with peri peri seasoning and salt.	
Veg Maggie	130
Deep fried golden crisp potato batons, sprinkled with peri peri seasoning and salt.	
Cheese Maggie	160
Classic Maggi noodles, with fresh veggies and blend cheese.spiced.	

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Mix veg 320
Selection of fresh seasonal veggies cooked in a semi-dry, aromatic spice blend.

Veg manchurian gravy 320
Crispy vegetable dumplings tossed in sweet-sour, mild spicy chinese sauce.

Chilly paneer gravy 360
Wok-tossed paneer cubes with bell pepper, onions, in a spicy garlic sauce.

RICE PREPARATIONS

Veg Pulao 260
Fragrant basmati rice simmered with fresh veggies, & whole spices.

Steamed Rice 160
Perfectly steamed fluffy rice, a pure & simple accompaniment to any mains.

Jeera Rice 170
Basmati rice lightly tossed in ghee, and tempered with cumin seeds.

Veg Biryani with Raita 340
Layers of aromatic rice, veggies, served with rice & onions.

Veg Khichdi 260
Blend of rice and lentils with mild spiced and a final drizzle of aromatic ghee.

ACCOMPANIMENTS

Plain Curd 100

Mix Raita 130

Green salad 130

Papad 90

Masala Papad 120

CHOICE OF BREADS

Plain Tawa Roti 30
Soft whole-wheat flatbread, cooked fresh on tawa.

Tandoori Roti 30
Whole-wheat bread charred in the tandoor for smoky flavour.

Tandoori Butter Roti 40
Rustic tandoori roti, cooked in tandoor brushed with butter generously

Laccha Paratha 90
Multi-layered flaky flatbread prepared with butter and cooked to crispness.

Ajwain Paratha 80
Layered whole-wheat flatbread, flavoured with carrom seeds (ajwain), gridled crisp.

Plain Naan 70
Soft, leavened bread baked on the walls of clay tandoor.

Butter Naan 90
Soft tandoor baked leavened bread brushed with rich butter.

Garlic Naan 110
Soft tandoori naan topped with fresh garlic and butter for a rich, aromatic flavour.

SWEET ENDINGS (DESSERTS)

Kheer 140
Traditional Indian rice pudding slow cooked in sweetened milk, cardamom and nuts

Ice cream (single portion) 120
Rich, creamy ice-cream available in classic or seasonal flavour.

Gulab Jamun (2 pcs) 160
Soft spongy milk solid dumplings, soaked in warm fragrant rose-sugar syrup.

Moong Dal Halwa 180
Winter delicacy, rich slow-roasted lentil fudge cooked in ghee garnished with nuts.

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Dear Guest,

Buffet breakfast/lunch/dinner, is available on occupancy basis.

If we are serve in-room breakfast/lunch/dinner, guest can choose :

For Breakfast (serving mentioned is for 02 pax) :

Guest can choose, 3 items from the breakfast menu with a choice of beverage.

For Lunch and Dinner (serving mentioned is for 02 pax) :

Starters : Choice of 01 Starter

Main Course : Choice of 01 Dal

Main Course (Gravy) : Choice of 01 Gravy item
Rice, Salad, Raita & Choice Of Breads

Chinese : Choice of 01 Noodles or Fried Rice

Dessert : Choice of 01 Dessert

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