

P.S. FOOD STORIES

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A Culinary Brand By
Perfect Stayz Hotels & Resorts



PERFECT
— STAYZ —
HOTELS & RESORTS

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PERFECT STAYZ HOTELS & RESORTS

Hotel Name :

Room No. :

Wifi Password :

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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 Goa

Located in the heart of North Goa, Perfect Stayz Premium Canival Suites, near Candolim offers the perfect blend of coastal relaxation, vibrant nightlife, scenic beauty, and Goan hospitality. Surrounded by lush greenery and situated close to Goa's most loved beaches and attractions, it is an ideal destination for leisure, adventure, and memorable holiday experiences.

Whether you wish to unwind by the beach, explore Goa's Portuguese heritage, enjoy exciting water activities, or experience lively cafés and nightlife, Goa promises a refreshing and unforgettable getaway.

List of things to do in Goa :

Beaches & Coastal Experiences

- Relax at the famous Candolim Beach
- Enjoy the lively atmosphere at Baga Beach
- Explore the scenic beauty of Vagator Beach
- Take peaceful sunset walks at Morjim Beach

Adventure & Water Activities

- Experience water sports at Calangute Beach
- Enjoy a cruise on the Mandovi River
- Try parasailing, jet skiing, and banana rides
- Visit Grand Island for snorkeling & dolphin spotting

Heritage & Cultural Attractions

- Visit the iconic Basilica of Bom Jesus
- Discover the colorful streets of Fontainhas, Panjim
- Experience Goa's vibrant local markets and cafés

Nature & Leisure Spots

- Visit the majestic Dudhsagar Waterfalls
- Explore Goa's famous spice plantations
- Relax amidst nature at Salim Ali Bird Sanctuary
- Enjoy live music, beach shacks, and Goan nightlife

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 12:30 am

P.S. Food Stories

CULINARY OFFERINGS

MORNING SPREAD

Idli Sambar (4 pcs)

230

Fluffy soft idlis paired with a tangy and savoury vegetable samabar and chutney.

Masala Dosa with Sambar

280

A thin crispy golden crepe filled with spiced potato, served with Sambar and chutney.

Poha

240

Light savoury flattened rice tempered with mustard seeds, turmeric & fresh herbs.

Upma

240

Fluffy, comforting semolina cooked with mild spices and garden fresh vegetables.

Choice Of Paratha (2 pcs with curd)

210

Choose from Aloo, Gobhi & Paneer served with Curd and pickle.

Aloo Poori (4 pcs)

260

Fluffy, deep fried bread served with a tangy potato curry and pickle.

Chole Poori (4 pcs)

260

Fluffy, deep fried bread served with a chickpea masala curry and pickle.

Mix Veg Pakoda

220

Crispy, golden fritters made with fresh vegetables and aromatic spices — a perfect tea-time delight.

Paneer Pakoda

260

Soft paneer cubes coated in a spiced gram flour batter and fried to crispy perfection — rich, crunchy, and irresistible

Cornflakes

140

Crisp, classic flakes served with choice of milk hot or cold milk.

Chocos

160

Sweet, rich chocolate cereal served with your choice of milk hot or cold.

Butter Toast (4 pcs)

150

Sliced, perfectly toasted bread with a generous spread of rich butter.

Seasonal Cut Fruits (2 options)

180

A vibrant platter of hand cut, ripe seasonal fruits, a perfect start.

Boiled Eggs (3 pcs)

120

Two perfectly cooked eggs served simply with salt and pepper.

Sunny-side Up (2 pcs)

180

Two eggs gently fried to perfection with runny yolks, served with toasted breads.

Plain Omlette (2 eggs with breads)

180

Fluffy whisked eggs cooked around warm buttered breads and seasoned with herbs.

Cheese Omlette (2 eggs with breads)

240

Fluffy omelette folded with melted cheese for a rich and comforting bite.

Egg Bhurji with Pav (2 eggs with pav)

240

Spicy, flavorful egg bhurji tossed with aromatic masalas, served with buttery toasted pav.

Fruits & Nuts Oatmeal

220

Creamy oatmeal loaded with fresh fruits and crunchy nuts — a wholesome and nourishing start to your day.

OPENING COURSES (STARTERS)

Paneer Tikka 380
Cubes of fresh cottage cheese, marinated in spicy yogurt and roasted in tandoor.

Paneer Malai Tikka 410
Juicy yogurt-marinated chicken tikka grilled over live flame for a smoky, rich flavour.

Chilli Mushrooms 340
Crispy mushrooms tossed in a spicy, tangy Indo-Chinese sauce — bold, flavorful, and addictive.

Cheese Cigar Rolls 390
Crispy golden rolls filled with a rich, cheese stuffing crunchy outside and indulgently creamy inside.

Tawa Chaap Masala 340
Sliced marinated chaap cooked on a tawa, with tomato onion rich masala.

Tandoori Malai Chaap 380
Chaap marinated in creamy and cheese blend paste, coal grilled for smoky flavour.

Mushroom Tikka 360
Button mushrooms marinated in a blend of herbs and spices, charred in tandoor.

Veg Kebabs 310
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 360
Vibrant green veg kebabs, subtly spiced and pan fried, paired with chutney.

Peanut Masala 160
Crisp roasted peanuts, tossed with finely chopped onions and tomatoes.

Chicken Malai Tikka (6 pcs) 440
Crisp roasted peanuts, tossed with finely chopped onions and tomatoes.

Crispy Chicken (6 pcs) 440
Golden-fried chicken pieces coated in a crunchy, flavorful crust — juicy on the inside and perfectly crispy outside.

CAFE & BAKERY

Espresso (Single Shot) 140
A bold and intense shot of pure coffee — rich, aromatic, and perfectly balanced.

Americano (Single Shot with Water) 160
Smooth espresso diluted with hot water — light, mellow, and easy to sip.

Cappuccino (Espresso with Milk Foam) 180
A classic blend of espresso, steamed milk, and creamy foam — rich and comforting.

Latte (Espresso with Steamed Milk) 200
Smooth espresso combined with silky steamed milk — mild.

Cold Brew (Slow Brewed Coffee) 220
Slow-steeped coffee served chilled — naturally smooth.

Croissant (Butter Croissant) 180
Flaky, buttery, and freshly baked — a light and classic French pastry.

Nachos (with Cheese & Toppings) 340
Crispy nachos topped with melted cheese, fresh veggies, and sauces.

Quesadilla (Cheesy Stuffed Wrap) 380
Grilled tortilla filled with gooey cheese and flavorful stuffing.

Classic Veg Burger (with fries) 260
A crispy veg patty layered with fresh veggies and sauces in a soft bun — simple, classic, and satisfying.

Crispy Chicken Burger (with fries) 320
Juicy crispy chicken patty layered with fresh veggies and sauces in a soft bun — classic.

Veg Club Sandwich 320
Layered sandwich with fresh veggies, and creamy spread — grilled to perfection.

P.S. Chicken Smash Burger 360
Juicy smashed chicken patties seared to perfection, layered with cheese and sauces in a soft bun — bold, flavorful, and indulgent.

PAN-ASIAN

Hakka Noodles 320
Tossed noodles, stir fried with julienned vegetables and light soy dressing.

Schezwan Noodles 340
Spicy wok-tossed noodles coated with bold schezwan sauce with vegetables.

Chilli Garlic Noodles 340
Fragrant noodles, stir-fried with pungent garlic, chillies and vegetables.

Egg Noodles 360
Stir-fried noodles tossed with egg, veggies, and classic Indo-Chinese seasoning.

Veg Fried Rice 280
Fluffy rice wok-tossed with fresh seasonal vegetables and a classic soy sauce.

Egg Fried Rice 340
Fragrant fried rice mixed with scrambled egg, veggies, and light seasoning.

Chilli Potato 260
Crispy deep fried potato batons, tossed in spicy sauce with vegetables.

Veggie Masala Oats Bowl 200
Hearty oats cooked with fresh veggies and bold Indian spices — a warm, wholesome bowl full of flavor.

Sunrise Pancake Stack (3 pcs) 280
Fluffy pancake stack drizzled with sweet syrup — a warm, indulgent start to your morning.

BEVERAGES & COOLERS

Tea (served with 03 cookies) 60

Coffee (served with 03 cookies) 80

Cold Coffee 140

Cold Coffee Frappe 180

Lassi (Sweet/Salted) 120

Milk (Hot/Cold) 110

Buttermilk 110

Banana Milkshake 180

Chocolate Milkshake 180

Fresh Lime Soda 90

Mineral Water Bottle 30

Soda Bottle 80

Ice Cube Bucket 120

Soft Drink Can 90

Red Bull Can 200

Virgin Mojito 140

Strawberry Mojito 160

Lemon Iced Tea 160

Peach Iced Tea 180

Honey Chilli Potato Potato batons deep fried until crisp, and tossed in spicy-sweet sauce.	280
Chilli Paneer Dry Crispy paneer tossed with bell peppers, onions, and spicy Indo-Chinese sauce.	360
Chilli Paneer Gravy Soft paneer cubes simmered in a rich, spicy Indo-Chinese gravy with peppers and onions.	380
Chilli Chicken Dry Crispy fried chicken tossed with bell peppers, onions, and bold sauces — spicy, tangy.	410
Chilli Chicken Gravy Juicy chicken cooked in a rich, spicy Indo-Chinese gravy with peppers and onions.	430
Green Thai Curry (Served with Rice) Aromatic Thai curry cooked in creamy coconut milk with fresh herbs and vegetables	380
Red Thai Curry (Served with Rice) Rich and flavorful Thai curry with coconut milk, red curry paste, and fresh vegetables,	380
<u>CONTINENTAL</u>	
Penne Arrabiata (Red Sauce Pasta) Pasta tossed in a tangy tomato-based sauce with garlic and herbs — mildly spicy and full of flavor.	300
Penne Alfredo (White Sauce Pasta) Creamy pasta cooked in a rich white sauce with cheese and herbs — smooth, indulgent.	320
P.S. Penne Pasta (Mix Sauce) Penne pasta cooked in a perfect blend of creamy white and zesty red sauce.	320
Pasta Aglio e Olio Classic Italian pasta tossed in olive oil, garlic, and herbs — light, aromatic, and full of flavor.	380

French Fries (Classic Salted Fries) Crispy golden fries seasoned to perfection — simple, crunchy, and addictive.	200
Peri-Peri Fries Crispy golden fries tossed in zesty peri-peri seasoning — spicy, tangy, and addictive.	220
Veg Maggi (Classic Masala Maggi) Classic Maggi noodles cooked with vegetables and mild spices — simple, comforting, and flavorful.	120
Veg Cheese Maggi Maggi noodles loaded with vegetables and melted cheese — creamy, indulgent, and satisfying.	180
Garden Fresh Sandwich A fresh mix of vegetables layered with sauces in soft bread — light, crunchy, and refreshing.	220
Veg Sandwich Grilled with fries Grilled sandwich stuffed with veggies and cheese, served hot with crispy fries.	280

SOUPS (WARM BEGINNINGS)

Tomato Basil Soup Rich tomato soup infused with fresh basil — smooth, tangy, and comforting.	220
Mushroom Cappuccino Soup Velvety mushroom soup topped with light froth — earthy, creamy, and indulgent.	240
Lemon Coriander Soup Light and refreshing soup with lemon, coriander, and vegetables.	200
Chicken Soup Warm and comforting chicken soup with herbs and spices — light, nourishing, and flavorful.	240

MAIN COURSE & GOAN DISHES

Dal Makhani Slow-cooked black lentils simmered with butter and cream — rich, smoky, and indulgent.	340
Yellow Dal Tadka Comforting yellow lentils tempered with ghee, garlic, and spices — simple and flavorful.	320
Paneer Lababdar Soft paneer cubes cooked in a rich, creamy tomato-based gravy — mildly sweet.	380
Shahi Paneer Paneer cooked in a luxurious, creamy gravy with nuts and mild spices.	380
Kadhai Paneer Paneer tossed with capsicum and onions in a bold, spiced kadhai gravy.	360
Soya Chaap Masala Tender soya chaap cooked in a thick, spicy masala gravy.	320
Chana Masala Chickpeas simmered in a tangy, spiced gravy — wholesome and full of flavor.	320
Malai Kofta Soft paneer koftas served in a rich, creamy gravy — smooth, mildly sweet, and indulgent.	400
Dum Aloo Baby potatoes slow-cooked under pressure in a thick gravy.	380
Gobhi Aloo Home-style comfort dish of cauliflower florets and potatoes tossed with spices.	320
Mix Veg Selection of fresh seasonal veggies cooked in a semi-dry, aromatic spice blend.	360

Paneer Bhurji Scrambled cottage cheese sauteed with fine onions, tomatoes & hint of butter	420
Veg Manchurian Gravy Crispy vegetables dumplings, immersed in Indian style gravy.	340
Jeera Aloo Golden potatoes tossed in cumin, ghee, and subtle Indian spices for a homely, aromatic dish.	320
Veg Jalfrezi Vibrant mix of vegetables tossed in a spicy, tangy tomato-based gravy colorful.	320
Goan Veg Xacuti Goan-style vegetable curry cooked with roasted coconut, warm spices and herbs.	380
Goan Chicken Xacuti Classic Goan-style chicken curry prepared with roasted coconut, aromatic spices and herbs.	440
Goan Fish Curry Fresh fish cooked in authentic Goan coconut curry, served with steamed rice.	440
Goan Chicken Cafreal Classic Goan-style chicken marinated in a flavorful green herb masala and roasted for a smoky finish.	420
Chicken Korma (4 pcs) Tender chicken cooked in a rich, creamy gravy with mild spices — smooth.	460
Butter Chicken (4 pcs) Juicy chicken in a buttery, creamy tomato gravy — rich, slightly sweet	480
Kadhai Chicken (4 pcs) Chicken cooked with capsicum and onions in a bold, spiced kadhai gravy —	460

Chicken Rogan Home Style (4 pcs) 440
Homestyle chicken curry cooked with traditional spices — robust, comforting, and full of flavor.

RICE PREPARATIONS

Veg Pulao 220
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 180
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 280
Blend of rice and lentils with mild spiced and a final drizzle of aromatic ghee.

Navratan Pulao with raita 280
Fragrant basmati rice cooked with mixed vegetables, dry fruits, and mild spices.

Chicken Biryani with raita 380
Long-grain basmati rice layered with spiced chicken and aromatic herbs — slow-cooked.

Goan Prawn Curry Rice 465
Juicy prawns cooked in a traditional Goan coconut curry with coastal spices, served with steamed rice.

CHOICE OF BREADS

Tawa Roti 40
Soft whole-wheat flatbread, cooked fresh on tawa.

Tawa Butter Roti 50
Soft whole-wheat flatbread, cooked on tawa lightly brushed with butter.

Tandoori Roti 50
Whole-wheat bread charred in the tandoor for smoky flavour.

Tandoori Butter Roti 60
Rustic tandoori roti, cooked in tandoor brushed with butter generously

Ajwain Paratha 110
Layered whole-wheat flatbread, flavoured with carrom seeds (ajwain), griddled crisp.

Laccha Paratha 110
Multi-layered flaky flatbread prepared with butter and cooked to crispness.

Plain Paratha 90
Layered whole-wheat paratha cooked on tawa for a soft, homely bite.

Plain Naan 90
Soft, leavened bread baked on the walls of clay tandoor.

Butter Naan 110
Soft tandoor baked leavened bread brushed with rich butter.

Garlic Naan 140
Soft tandoori naan topped with fresh garlic and butter for a rich, aromatic flavour.

Chicken Keema Paratha 180
Stuffed paratha filled with spiced chicken keema, cooked to golden perfection.

ACCOMPANIMENTS

Plain Curd 100

Mix Raita 120

Boondi Raita 120

Pineapple Raita 160

Garden Fresh Salad 140

Roasted Papad (03 pcs) 120

Fried Papad (03 pcs) 120

Masala Papad (03 pcs with onion & tomato masala) 140

SWEET ENDINGS (DESSERTS)

Ice Cream (single portion) 140
Rich, creamy ice-cream available in classic or seasonal flavour.

Rice Kheer 160
Traditional Indian rice pudding slow cooked in sweetened milk, cardamom and nuts

Gulab Jamun (2 pcs) 180
Soft spongy milk solid dumplings, soaked in warm fragrant rose-sugar syrup.

Moog Dal Halwa 240
Winter delicacy, rich slow-roasted lentil fudge cooked in ghee garnished with nuts.

Fresh Fruits Custard Bowl 220
Silky smooth custard loaded with fresh fruits and crunchy nuts — a refreshing.

Brownie with Ice Cream 280
Decadent chocolate brownie topped with creamy vanilla ice cream

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

For any assistance, please contact Room Service or Reception.



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