

P.S. FOOD STORIES

P.S. FOOD STORIES

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

Email : info@perfectstayzgroup.com

PERFECT — STAYZ — HOTELS & RESORTS

Hotel Name :

Room No. :

Wifi Password :

Reception No. :

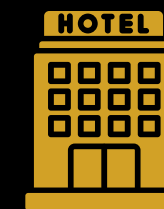
Room Service No. :

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 Varanasi (Perfectstayz Premium Seraine Varanasi)

Nestled along the sacred banks of the River Ganga, Varanasi is one of India's oldest and holiest cities. Known for its ancient temples, spiritual traditions, vibrant ghats, and mesmerizing Ganga Aarti, it offers a truly timeless experience.

From peaceful boat rides and sacred rituals to ancient temples and bustling lanes, Varanasi beautifully blends spirituality, culture, and tradition.

List of things to do in Varanasi :

Explore Spiritual Heritage

- Seek blessings at Kashi Vishwanath Temple
- Visit the sacred Sankat Mochan Temple
- Explore the historic Durga Temple
- Discover the spiritual charm of Sarnath

Explore Sacred Landmarks

- Stroll through the iconic Dashashwamedh Ghat
- Visit the peaceful Assi Ghat
- Explore the historic Manikarnika Ghat
- Enjoy a serene boat ride on the River Ganga

Experience Divine Rituals

- Witness the mesmerizing Ganga Aarti at Dashashwamedh Ghat
- Attend soulful Bhajan & Kirtan sessions
- Experience sacred Temple Darshans
- Take part in traditional spiritual rituals

Culture & Local Experiences

- Enjoy authentic Banarasi cuisine & sweets
- Shop for Banarasi sarees, handicrafts & souvenirs
- Explore the vibrant old city lanes
- Experience Varanasi's timeless culture & traditions

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.	

SIGNATURE STARTERS

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

CHINESE

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

ASIAN STARTERS

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

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

CONTINENTAL

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

MAIN COURSE

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

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.

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.



P.S. 
FOOD STORIES

P.S. 
FOOD STORIES