



Hotel Name :

Room No. :

Wifi Password :

Reception No. :

Room Service No. :

Emergency Contact No. :



Hotels  
30+



Rooms  
750+



Happy Guests  
250K+

Our current locations

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

Website : [www.perfectstayzgroup.com](http://www.perfectstayzgroup.com)  
24 Hours Customer Care : 7353150111 , 8171846141

For any assistance, queries or feedbacks do, reach out to us :  
Email : [info@perfectstayzgroup.com](mailto:info@perfectstayzgroup.com)

# Perfect Stayz

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 30+ properties across 10+ cities. Our hotels are located in prime city areas and popular travel destinations including Haridwar, Rishikesh, Goa, Varanasi, Amritsar, Shimla, Mussoorie, Vrindavan, Ujjain & Dehradun, offering clean, well-appointed rooms, modern amenities, and a welcoming atmosphere for guests.

## Welcome to Ujjain

Known as the "City of Temples" and one of the seven sacred cities (Sapta Puri) of India, Ujjain holds immense spiritual and historical significance. Situated on the banks of the holy Shipra River, it is renowned for the Mahakaleshwar Jyotirlinga, one of the twelve Jyotirlingas dedicated to Lord Shiva. Every twelve years, Ujjain hosts the Kumbh Mela (Simhastha), attracting millions of devotees and seekers from around the world.

Ujjain's narrow lanes, ancient ghats, and timeless temples exude divine energy. From serene evening aartis on the ghats to architectural marvels and sacred rituals, the city offers a perfect blend of spirituality, culture, and heritage.

## List of things to do in Ujjain:

Mangalnath Temple	Mahakaleshwar Temple
Kaliadeh Palace	Ram Ghat
Chintaman Ganesh Temple	Kal Bhairav Temple
Gopal Mandir	Sandipani Ashram
ISKCON Temple	Harsiddhi Temple
Jantar Mantar (Vedh Shala)	Bhartrihari Caves
Shipra River Aarti	
Kumbh Mela (Simhastha Grounds)	

Please Dial 7353150111 for any assistance

Preparation Time : kindly allow us at least 30 minutes

Orders will be accepted, between 8:00 am to 10:30 pm

## CULINARY OFFERINGS

### MORNING SPREAD

Idli Sambar (4 pcs)	160	Cornflakes	110
Fluffy soft idlis paired with a tangy and savoury vegetable sambar and chutney.		Crisp, classic flakes served with choice of milk hot or cold milk.	
Masala Dosa	190	Chocos	140
A thin crispy golden crepe filled with spiced potato, served with Sambar and chutney.		Sweet, rich chocolate cereal served with your choice of milk hot or cold.	
Onion Masala Dosa	200	Butter Toast (4 pcs)	130
A thin crispy golden crepe filled with spiced potato, caramelised onion served with Sambar and chutney.		Sliced, perfectly toasted bread with a generous spread of rich butter.	
Poha	160	Seasonal Cut Fruits (2 options)	110
Light savoury flattened rice tempered with mustard seeds, turmeric & fresh herbs.		A vibrant platter of hand cut, ripe seasonal fruits, a perfect start.	
Upma	190	<u>BEVERAGES &amp; COOLERS</u>	
Fluffy, comforting semolina cooked with mild spices and garden fresh vegetables.		Tea	40
Choice Of Paratha (2 pcs)	160	Coffee	50
Choose from Aloo, Gobhi & Paneer served with Curd and pickle.		Cold Coffee	110
Aloo Poori (4 pcs)	210	Cold Coffee (with ice cream)	150
Fluffy, deep fried bread served with a tangy potato curry and pickle.		Lassi (Sweet/Salted)	80
Chole Poori (4 pcs)	220	Milk (Hot/Cold)	80
Fluffy, deep fried bread served with a chickpea masala curry and pickle.		Banana Milkshake	160
Mix Vegetable Pakoda	160	Chocolate Milkshake	180
A crispy mix of assorted vegetables coated in spiced gram flour batter and fried till golden and crunchy.		Fresh Lime Soda	80
Paneer Pakoda	190	Virgin Mojito	140
Soft paneer cubes dipped in flavorful besan batter and fried to a crunchy, golden perfection.		Blue Lagoon Mocktail	160
		Orange Sunrise Mocktail	160
		Ice Tea	160
		Peach Ice Tea	180
		Mineral Water Bottle	30
		Soda Bottle	80
		Ice Cube Bucket	80
		Soft Drinks (750 ml)	90

## OPENING COURSES (STARTERS)

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

310

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

280

**Tandoori Afghani Chaap**  
Soya chaap marinated in mild creamy paste, and cooked to smokey perfection in tandoor.

320

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

290

**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.

310

**Veg Dahi Kebabs**  
Melt-in-your-mouth kebabs, made from hung yogurt, seasoned with herbs and spice.

310

**Hara Bhara Kebabs**  
Vibrant green veg kebabs, subtly spiced and pan fried, paired with chutney.

330

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

180

## SOUPS (WARM BEGINNINGS)

**Clear Soup**  
A light, fragrant vegetable broth simmered with fresh green herbs and subtle spices.

150

**Tomato Soup**  
A rich, creamy puree of ripened tomatoes, finished with fresh cream and basil.

160

**Hot & Sour Soup**  
A zesty, tangy broth simmered to perfection with balance of spice and vinegar.

160

160

## Manchow Soup

A dark, savoury chinese broth loaded with fine veggies and fried noodles.

250

## Chilli Garlic Noodles

Fragrant noodles, stir-fried with pungent garlic, chillies and vegetables.

250

## CONTINENTAL CLASSICS

### Penne Arrabbiata (Red Sauce Pasta)

Penne pasta, tossed in our red tomato sauce, with fresh veggies and herbs.

280

### Penne Alfredo (White Sauce Pasta)

Creamy, classic pasta coated in rich bechamel sauce, with fresh veggies, herbs and cheese.

280

### Garden Fresh Sandwich

Layers of fresh garden vegetables, with spiced dressing, in between bread sliced, served with fries.

190

### Grilled Sandwich

Savoury filled of seasoned vegetables, placed between soft bread and grilled, served with fries.

220

### French Fries

Golden crisp potato batons, deep fried, perfectly salted and served with ketchup.

180

### Peri-Peri Fries

Deep fried golden crisp potato batons, sprinkled with peri-peri seasoning and salt.

190

### Veg Maggi

Classic maggi noodles, prepared with fresh vegetables and spice on top.

110

### Cheese Maggi

Classic maggi noodles, with fresh veggies and blend cheese.

150

## BY THE WOK (CHINESE)

### Hakka Noodles

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

230

### Schezwan Noodles

Spicy wok-tossed noodles coated with bold schezwan sauce with vegetables

250

## Veg Fried Rice

Fluffy rice wok-tossed with fresh seasonal vegetables and a classic soy sauce.

240

## Chilli Garlic Fried Rice

Wok-fried rice with pungent garlic, chillies and a vegetable mix.

240

## Veg Manchurian

Crispy vegetable dumplings tossed in sweet-sour, mild spicy chinese sauce.

240

## Chilli Potato

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

250

## Honey Chilli Potato

Potato batons deep fried until crisp, and tossed in spicy-sweet sauce.

280

## INDIAN MAIN COURSE

### Dal Makhani

Slow cooked black lentils, in a creamy gravy with cream and butter.

280

### Yellow Dal Tadka

Classic split yellow lentils tempered with cumin, chillies and ghee.

260

### Paneer Butter Masala

Soft cubes of cottage cheese in a rich, creamy tomato and cashew gravy.

310

## Shahi Paneer

Cottage cheese simmered in an opulent white gravy made from yogurt and spices.

340

### Kadhai Paneer

Wok-tossed cottage cheese, bell peppers and onions in a spicy gravy.

320

### Paneer Tikka Masala

Tandoor-smoked paneer tikka pieces gently cooked in tangy tomato & onion gravy.

360

## SOYA CHAAP MASALA

Succulent soya chaap simmered in Indian masala gravy with onions & tomatoes.

270

## Chana Masala

Chickpeas slow cooked with blend of exotic spices and a touch of cumin.

270

## Malai Kofta

Cottage cheese and potato dumplings, bathed in rich, mild and creamy gravy.

330

## Dum Aloo

Baby potatoes slow-cooked under pressure in a thick gravy.

290

## Gobhi Aloo

Home-style comfort dish of cauliflower florets and potatoes tossed with spices.

260

## Jeera Aloo

Boiled potatoes tossed with roasted cumin seeds and mild spices for a simple, flavorful dry curry.

260

## Mix Veg

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

290

## Paneer Bhurji

Scrambled cottage cheese sauteed with fine onions, tomatoes & hint of butter

310

## Veg Manchurian Gravy

Crispy vegetables dumplings, immersed in Indian style gravy.

310

## RICE PREPARATIONS

## Veg Pulao

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

210

## Steamed Rice

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

140

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**Tomato Soup**  
A rich, creamy puree of ripened tomatoes, finished with fresh cream and basil.

160

**Hot & Sour Soup**  
A zesty, tangy broth simmered to perfection with balance of spice and vinegar.

160

Jeera Rice	150
Basmati rice lightly tossed in ghee, and tempered with cumin seeds.	
Veg Biryani	280
Layers of aromatic rice, veggies, served with rice & onions.	
Veg Khichdi	240
Blend of rice and lentils with mild spiced and a final drizzle of aromatic ghee.	
<b><u>CHOICE OF BREADS</u></b>	
Tawa Roti	20
Soft whole-wheat flatbread, cooked fresh on tawa.	
Tawa Butter Roti	30
Soft whole-wheat flatbread, cooked on tawa lightly brushed with butter.	
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	
Ajwain Paratha	80
Layered whole-wheat flatbread, flavoured with carrom seeds (ajwain), gridled crisp.	
Laccha Paratha	80
Multi-layered flaky flatbread prepared with butter and cooked to crispness.	
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	90
Soft tandoor baked leavened bread, freshly topped with minced garlic & cilantro.	

**ACCOMPANIMENTS**

Plain Curd	100
Mix Raita	130
Boondi Raita	130
Garden Fresh Salad	130
Papad	80
Masala Papad	100

**SWEET ENDINGS (DESSERTS)**

Ice Cream (single portion)	120
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)	160
Soft spongy milk solid dumplings, soaked in warm fragrant rose-sugar syrup.	

Moog 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.**

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