

# P.S. FOOD STORIES

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A Culinary Brand By  
Perfect Stayz Hotels & Resorts



**PERFECT**  
— STAYZ —  
HOTELS & RESORTS

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Email : [info@perfectstayzgroup.com](mailto: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 Mussoorie,

Known as the "Queen of the Hills", Mussoorie is one of India's most beloved hill stations, situated at an altitude of 6,000+ feet in the Garhwal Himalayas. Its pleasant climate, scenic landscapes, lush green hills, and breathtaking views of the Doon Valley attract travellers from all over the world. Established during the British era, the town still carries charming colonial architecture, vibrant markets, and peaceful walking trails.

Mussoorie offers a perfect blend of natural beauty and adventure. Whether you're enjoying the misty mountains, relaxing at viewpoints, exploring nearby waterfalls, or strolling on Mall Road, Mussoorie provides a refreshing escape from city life. Every year, visitors flock here to experience serenity, cool weather, and the magical mountain ambience.

List of things to do in Mussoorie :

Mall Road	George Everest Peak
Gun Hill Point	Cloud's End
Kempty Falls	Bhatta Waterfall
Company Garden	Sir George Everest House
Camel's Back Road	Library Chowk
Mussoorie Lake	Landour Market
Lal Tibba Viewpoint	

Please Dial (8439115223) for any assistance

Preparation Time : kindly allow us at least 30 minutes

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

# P.S. Food Stories

## CULINARY OFFERINGS

### MORNING SPREAD

**Idli Sambar (4 pcs)** 210

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

**Masala Dosa** 240

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

**Onion Masala Dosa** 250

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

**Poha** 180

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

**Upma** 190

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

**Choice Of Paratha (2 pcs)** 180

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

**Aloo Pooori (4 pcs)** 240

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

**Chole Pooori (4 pcs)** 240

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

**Boiled Eggs (3 pcs)** 130

Two perfectly cooked eggs served simply with salt and pepper.

**Sunny-side Up (2 pcs)** 140

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

**Bread Omlette** 160

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

**Cornflakes** 120

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

**Chocos** 150

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

**Butter Toast (4 pcs)** 140

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

**Seasonal Cut Fruits (2 options)** 150

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

### BEVERAGES & COOLERS

**Tea (served with 03 cookies)** 50

**Coffee (served with 03 cookies)** 70

**Cold Coffee** 140

**Cold Coffee (with ice cream)** 160

**Lassi (Sweet/Salted)** 110

**Milk (Hot/Cold)** 100

**Banana Milkshake** 180

**Chocolate Milkshake** 180

**Fresh Lime Soda** 80

**Mineral Water Bottle** 30

**Soda Bottle** 80

**Ice Cube Bucket** 80

**Soft Drinks (750 ml)** 90

## OPENING COURSES (STARTERS)

<b>Paneer Tikka</b> Cubes of fresh cottage cheese, marinated in spicy yogurt and roasted in tandoor.	380
<b>Chicken Tikka</b> Juicy yogurt-marinated chicken tikka grilled over live flame for a smoky, rich flavour.	410
<b>Malai Chicken Tikka</b> Tender chicken cubes marinated in cream, cheese, and mild spices, grilled for a rich flavour.	450
<b>Chicken Seekh Kebabs (4 pcs)</b> Minced spiced chicken shaped on skewers and char-grilled for a juicy, smoky bite.	450
<b>Tawa Chaap Masala</b> Sliced marinated chaap cooked on a tawa, with tomato onion rich masala.	320
<b>Tandoori Afghani Chaap</b> Soya chaap marinated in mild creamy paste, and cooked to smokey perfection in tandoor.	340
<b>Tandoori Malai Chaap</b> Chaap marinated in creamy and cheese blend paste, coal grilled for smoky flavour.	340
<b>Mushroom Tikka</b> Button mushrooms marinated in a blend of herbs and spices, charred in tandoor.	360
<b>Veg Kebabs</b> Spiced vegetable kebabs, pan-fried until golden brown and crisp, served with chutney.	310
<b>Veg Dahi Kebabs</b> Melt-in-your-mouth kebabs, made from hung yogurt, seasoned with herbs and spice.	340
<b>Hara Bhara Kebabs</b> Vibrant green veg kebabs, subtly spiced and pan fried, paired with chutney.	360
<b>Peanut Masala</b> Crisp roasted peanuts, tossed with finely chopped onions and tomatoes.	160

## SOUPS (WARM BEGINNINGS)

<b>Clear Soup</b> A light, fragrant vegetable broth simmered with fresh green herbs and subtle spices.	150
<b>Tomato Soup</b> A rich, creamy puree of riped tomatoes, finished with fresh cream and basil.	160
<b>Hot &amp; Sour Soup</b> A zesty, tangy broth simmered with perfection with balance of spice and vinegar.	160
<b>Manchow Soup</b> A dark, savoury chinese broth loaded with fine veggies and fried noodles.	190
<b>Chicken Soup</b> Warm, flavorful chicken broth simmered with herbs and juicy chicken chunks.	190

## CONTINENTAL CLASSICS

<b>Penne Arrabbiata (Red Sauce Pasta)</b> Penne pasta, tossed in our red tomato sauce, with fresh veggies and herbs.	280
<b>Penne Alfredo (White Sauce Pasta)</b> Creamy, classic pasta coated in rich bechamel sauce, with fresh veggies, herbs and cheese.	320
<b>Garden Fresh Sandwich</b> Layers of fresh garden vegetables, with spiced dressing, in between bread sliced, served with fries.	240
<b>Grilled Sandwich</b> Savoury filled of seasoned vegetables, placed between soft bread and grilled, served with fries.	260
<b>French Fries</b> Golden crisp potato batons, deep fried, perfectly salted and served with ketchup.	180
<b>Peri-Peri Fries</b> Deep fried golden crisp potato batons, sprinkled with peri-peri seasoning and salt.	190

<b>Veg Maggi</b> Classic maggi noodles, prepared with fresh vegetables and spice on top.	130
<b>Cheese Maggi</b> Classic maggi noodles, with fresh veggies and blend cheese.	160
<b>Grilled Chicken Sandwich</b> Grilled chicken, fresh veggies, and house seasoning layered in toasted bread for a hearty bite.	280
<b>Chicken Cheese Loaded Fries</b> Crispy fries topped with juicy chicken, melted cheese, and signature sauces for a fully loaded treat.	280

## BY THE WOK (CHINESE)

<b>Hakka Noodles</b> Tossed noodles, stir fried with julienned vegetables and light soy dressing.	260
<b>Schezwan Noodles</b> Spicy wok-tossed noodles coated with bold schezwan sauce with vegetables.	280
<b>Chilli Garlic Noodles</b> Fragrant noodles, stir-fried with pungent garlic, chillies and vegetables.	280
<b>Egg Noodles</b> Stir-fried noodles tossed with egg, veggies, and classic Indo-Chinese seasoning.	300
<b>Chicken Noodles</b> Wok-tossed noodles with juicy chicken, vegetables, and aromatic Chinese spices.	320
<b>Veg Fried Rice</b> Fluffy rice wok-tossed with fresh seasonal vegetables and a classic soy sauce.	270
<b>Chilli Garlic Fried Rice</b> Wok-fried rice with pungent garlic, chillies and a vegetable mix.	280

<b>Egg Fried Rice</b> Fragrant fried rice mixed with scrambled egg, veggies, and light seasoning.	300
<b>Chicken Fried Rice</b> Wok-fried rice with tender chicken pieces, vegetables, and flavorful Chinese sauces.	320
<b>Veg Manchurian</b> Crispy vegetable dumplings tossed in sweet-sour, mild spicy chinese sauce.	280
<b>Chilli Potato</b> Crispy deep fried potato batons, tossed in spicy sauce with vegetables.	280
<b>Honey Chilli Potato</b> Potato batons deep fried until crisp, and tossed in spicy-sweet sauce.	300
<b>Chilli Chicken (Dry/Gravy)</b> Crispy chicken tossed in spicy, tangy Indo-Chinese sauces with peppers and onions.	340
<b>Kung-Pao Chilli Chicken</b> Stir-fried chicken in a bold, spicy kung pao sauce with peanuts, chillies, and veggies.	360

## INDIAN MAIN COURSE

<b>Dal Makhani</b> Slow cooked black lentils, in a creamy gravy with cream and butter.	310
<b>Yellow Dal Tadka</b> Classic split yellow lentils tempered with cumin, chillies and ghee.	280
<b>Paneer Butter Masala</b> Soft cubes of cottage cheese in a rich, creamy tomato and cashew gravy.	360
<b>Shahi Paneer</b> Cottage cheese simmered in an opulent white gravy made from yogurt and spices.	380
<b>Kadhai Paneer</b> Wok-tossed cottage cheese, bell peppers and onions in a spicy gravy.	340

<b>Paneer Tikka Masala</b> Tandoor-smoked paneer tikka pieces gently cooked in tangy tomato & onion gravy.	380
<b>Soya Chaap Masala</b> Succulent soya chaap simmered in Indian masala gravy with onions & tomatoes.	300
<b>Chana Masala</b> Chickpeas slow cooked with blend of exotic spices and a touch of cumin.	300
<b>Malai Kofta</b> Cottage cheese and potato dumplings, bathed in rich, mild and creamy gravy.	360
<b>Dum Aloo</b> Baby potatoes slow-cooked under pressure in a thick gravy.	330
<b>Gobhi Aloo</b> Home-style comfort dish of cauliflower florets and potatoes tossed with spices.	280
<b>Mix Veg</b> Selection of fresh seasonal veggies cooked in a semi-dry, aromatic spice blend.	330
<b>Paneer Bhurji</b> Scrambled cottage cheese sauteed with fine onions, tomatoes & hint of butter	360
<b>Veg Manchurian Gravy</b> Crispy vegetables dumplings, immersed in Indian style gravy.	330
<b>Jeera Aloo</b> Golden potatoes tossed in cumin, ghee, and subtle Indian spices for a homely, aromatic dish.	280
<b>Chicken Korma (4 pcs)</b> Tender chicken cooked in a rich, creamy, mildly spiced cashew-onion gravy.	430
<b>Butter Chicken (4 pcs)</b> Succulent tandoori chicken simmered in a smooth, buttery tomato-cream gravy.	450

<b>Kadhai Chicken (4 pcs)</b> Chicken cooked with onions, capsicum, and freshly crushed spices in a robust kadhai masala.	450
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<b>Chicken Rogan (Home-style)</b> A flavorful home-style chicken curry simmered in simple spices for a comforting, rustic taste.	410
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### RICE PREPARATIONS

<b>Veg Pulao</b> Fragrant basmati rice simmered with fresh veggies, & whole spices.	240
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<b>Steamed Rice</b> Perfectly steamed fluffy rice, a pure & simple accompaniment to any mains.	150
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<b>Jeera Rice</b> Basmati rice lightly tossed in ghee, and tempered with cumin seeds.	170
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<b>Veg Biryani with Raita</b> Layers of aromatic rice, veggies, served with rice & onions.	320
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<b>Veg Khichdi</b> Blend of rice and lentils with mild spiced and a final drizzle of aromatic ghee.	260
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<b>Chicken Biryani with Raita</b> Fragrant basmati rice layered with spiced chicken and slow-cooked to perfection.	380
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### CHOICE OF BREADS

<b>Tawa Roti</b> Soft whole-wheat flatbread, cooked fresh on tawa.	30
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<b>Tawa Butter Roti</b> Soft whole-wheat flatbread, cooked on tawa lightly brushed with butter.	40
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<b>Tandoori Roti</b> Whole-wheat bread charred in the tandoor for smoky flavour.	40
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<b>Tandoori Butter Roti</b> Rustic tandoori roti, cooked in tandoor brushed with butter generously	50
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<b>Ajwain Paratha</b> Layered whole-wheat flatbread, flavoured with carrom seeds (ajwain), griddled crisp.	110
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<b>Laccha Paratha</b> Multi-layered flaky flatbread prepared with butter and cooked to crispness.	110
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<b>Plain Paratha</b> Layered whole-wheat paratha cooked on tawa for a soft, homely bite.	110
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<b>Chicken Keema Paratha</b> Stuffed paratha filled with spiced chicken keema and cooked to golden perfection.	220
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<b>Plain Naan</b> Soft, leavened bread baked on the walls of clay tandoor.	70
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<b>Butter Naan</b> Soft tandoor baked leavened bread brushed with rich butter.	90
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<b>Garlic Naan</b> Soft tandoori naan topped with fresh garlic and butter for a rich, aromatic flavour.	120
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### ACCOMPANIMENTS

Plain Curd	100
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Mix Raita	130
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Boondi Raita	130
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Garden Fresh Salad	130
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Papad	80
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Masala Papad	100
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### SWEET ENDINGS (DESSERTS)

<b>Ice Cream (single portion)</b> Rich, creamy ice-cream available in classic or seasonal flavour.	
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<b>Rice Kheer</b> Traditional Indian rice pudding slow cooked in sweetened milk, cardamom and nuts	
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<b>Gulab Jamun (2 pcs)</b> Soft spongy milk solid dumplings, soaked in warm fragrant rose-sugar syrup.	160
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<b>Moog Dal Halwa</b> Winter delicacy, rich slow-roasted lentil fudge cooked in ghee garnished with nuts.	240
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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

For any assistance, please contact Room Service or Reception.



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