

P.S. 
FOOD STORIES

PERFECT 
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PERFECT STAYZ HOTELS & RESORTS



Hotels
35+



Rooms
750+



Happy Guests
05 Lacs+



Cities
11+

Our current locations

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



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Perfectstayz Group

P.S. FOOD STORIES

A Culinary Brand By
Perfect Stayz Hotels & Resorts



Fresh Ingredients



Expert Chefs



Hygiene Standards



Unforgettable Taste



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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 35+ 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, Bhimtal & Dehradun, offering clean, well-appointed rooms, modern amenities, and a welcoming atmosphere for guests.

Welcome to Bhimtal

Nestled in the serene Kumaon region of Uttarakhand, Bhimtal is a peaceful hill town known for its pristine lake, lush green hills, and tranquil surroundings. Situated at an altitude of around 4,500 feet, Bhimtal offers a perfect blend of natural beauty, pleasant weather, and a relaxed atmosphere away from city hustle.

Named after the legendary Bhima from the Mahabharata, Bhimtal is larger and calmer than nearby Nainital, making it an ideal retreat for nature lovers and leisure travelers. The town is famous for its scenic Bhimtal Lake, charming walking trails, vibrant local markets, and breathtaking mountain views.

Whether you're enjoying a boat ride on the lake, exploring nearby viewpoints, or simply relaxing amidst nature, Bhimtal promises a refreshing and peaceful experience.

List of things to do in Bhimtal :

Bhimtal Lake	Nal Damyanti Tal
Victoria Dam	Folk Culture Museum
Butterfly Research Centre	Sattal (Seven Lakes)
Naukuchiatal	
Hidimba Parvat	
Aquarium Island Cafe	
Ghorakhal Temple	

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 10:45 pm

OPENING COURSES (STARTERS)

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

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 riped tomatoes, finished with fresh cream and basil.	160
Hot & Sour Soup A zesty, tangy broth simmered with perfection with balance of spice and vinegar.	160
Manchow Soup A dark, savoury chinese broth loaded with fine veggies and fried noodles.	190
Chicken Soup Warm, flavorful chicken broth simmered with herbs and juicy chicken chunks.	190

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.	320
Garden Fresh Sandwich Layers of fresh garden vegetables, with spiced dressing, in between bread sliced, served with fries.	240
Grilled Sandwich Savoury filled of seasoned vegetables, placed between soft bread and grilled, served with fries.	260
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

CULINARY OFFERINGS

MORNING SPREAD

Idli Sambar (4 pcs) 210
Fluffy soft idlis paired with a tangy and savoury vegetable samabar and chutney.

Masala Dosa with Sambar 240
A thin crispy golden crepe filled with spiced potato, served with Sambar and chutney.

Onion Masala Dosa with Sambar 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 with curd) 180
Choose from Aloo, Gobhi & Paneer served with Curd and pickle.

Aloo Poori (4 pcs) 240
Fluffy, deep fried bread served with a tangy potato curry and pickle.

Chole Poori (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.

Plain Omlette (2 eggs with breads) 160
Fluffy whisked eggs cooked around warm buttered breads and seasoned with herbs.

Cheese Omlette (2 eggs with breads) 150
Fluffy omelette folded with melted cheese for a rich and comforting bite.

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

Egg Fried Rice 300
Fragrant fried rice mixed with scrambled egg, veggies, and light seasoning.

Chicken Fried Rice 320
Wok-fried rice with tender chicken pieces, vegetables, and flavorful Chinese sauces.

Veg Manchurian 280
Crispy vegetable dumplings tossed in sweet-sour, mild spicy chinese sauce.

Chilli Potato 280
Crispy deep fried potato batons, tossed in spicy sauce with vegetables.

Honey Chilli Potato 300
Potato batons deep fried until crisp, and tossed in spicy-sweet sauce.

Chilli Paneer Dry 320
Crispy paneer tossed with bell peppers, onions, and spicy Indo-Chinese sauce.

Chilli Paneer Gravy 340
Soft paneer cubes simmered in a rich, spicy Indo-Chinese gravy with peppers and onions.

Chilli Chicken Dry 320
Tender chicken cooked in a flavorful chilli sauce with garlic, onions, and capsicum.

Chilli Chicken Gravy 340
Soft chicken cubes simmered in a rich, spicy Indo-Chinese gravy with peppers and onions.

Kung Pao Paneer 320
Paneer stir-fried with crunchy peanuts, vegetables, and bold Kung Pao sauce.

Kung Pao Chicken 340
Juicy chicken tossed with peanuts, veggies, and a spicy-sweet Kung Pao glaze.

INDIAN MAIN COURSE

Dal Makhani 310
Slow cooked black lentils, in a creamy gravy with cream and butter.

Veg Maggi 130
Classic maggi noodles, prepared with fresh vegetables and spice on top.

Cheese Maggi 160
Classic maggi noddles, with fresh veggies and blend cheese.

Grilled Chicken Sandwich 280
Grilled chicken, fresh veggies, and house seasoning layered in toasted bread for a hearty bite.

Chicken Cheese Loaded Fries 280
Crispy fries topped with juicy chicken, melted cheese, and signature sauces for a fully loaded treat.

BY THE WOK (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 vegetables.

Egg Noodles 300
Stir-fried noodles tossed with egg, veggies, and classic Indo-Chinese seasoning.

Chicken Noodles 320
Wok-tossed noodles with juicy chicken, vegetables, and aromatic Chinese spices.

Veg Fried Rice 270
Fluffy rice wok-tossed with fresh seasonal vegetables and a classic soy sauce.

Chilli Garlic Fried Rice 280
Wok-fried rice with pungent garlic, chillies and a vegetable mix.

Yellow Dal Tadka Classic split yellow lentils tempered with cumin, chillies and ghee.	280
Paneer Butter Masala Soft cubes of cottage cheese in a rich, creamy tomato and cashew gravy.	360
Shahi Paneer Cottage cheese simmered in an opulent white gravy made from yogurt and spices.	380
Kadhai Paneer Wok-tossed cottage cheese, bell peppers and onions in a spicy gravy.	340
Paneer Tikka Masala Tandoor-smoked paneer tikka pieces gently cooked in tangy tomato & onion gravy.	380
Soya Chaap Masala Succulent soya chaap simmered in Indian masala gravy with onions & tomatoes.	300
Chana Masala Chickpeas slow cooked with blend of exotic spices and a touch of cumin.	300
Malai Kofta Cottage cheese and potato dumplings, bathed in rich, mild and creamy gravy.	360
Dum Aloo Baby potatoes slow-cooked under pressure in a thick gravy.	330
Gobhi Aloo Home-style comfort dish of cauliflower florets and potatoes tossed with spices.	280
Mix Veg Selection of fresh seasonal veggies cooked in a semi-dry, aromatic spice blend.	330
Paneer Bhurji Scrambled cottage cheese sauteed with fine onions, tomatoes & hint of butter	360
Veg Manchurian Gravy Crispy vegetables dumplings, immersed in Indian style gravy.	330

Jeera Aloo Golden potatoes tossed in cumin, ghee, and subtle Indian spices for a homely, aromatic dish.	280
Chicken Korma (4 pcs) Tender chicken cooked in a rich, creamy, mildly spiced cashew-onion gravy.	430
Butter Chicken (4 pcs) Succulent tandoori chicken simmered in a smooth, buttery tomato-cream gravy.	450
Kadhai Chicken (4 pcs) Chicken cooked with onions, capsicum, and freshly crushed spices in a robust kadhai masala.	450
Chicken Rogan (Home-style) A flavorful home-style chicken curry simmered in simple spices for a comforting, rustic taste.	410

RICE PREPARATIONS

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

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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CHOICE OF BREADS

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

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) Rich, creamy ice-cream available in classic or seasonal flavour.	120
Rice Kheer Traditional Indian rice pudding slow cooked in sweetened milk, cardamom and nuts	160
Gulab Jamun (2 pcs) Soft spongy milk solid dumplings, soaked in warm fragrant rose-sugar syrup.	160
Moog Dal Halwa Winter delicacy, rich slow-roasted lentil fudge cooked in ghee garnished with nuts.	240
Meethi Seviyan Traditional vermicelli cooked with milk, sugar, dry fruits, and gentle aromatic flavors.	160