

PERFECT — STAYZ — HOTELS & RESORTS

Hotel Name :

Room No. :

Wifi Password :

Reception No. :

Room Service No. :

Emergency Contact No. :

PERFECT — STAYZ — HOTELS & RESORTS




Hotels
30+



Rooms
750+



Happy Guests
250K+

Our current locations 

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

Website : www.perfectstayzgroup.com

24 Hours Customer Care : 7353150111 , 8171846141

For any assistance, queries or feedbacks do, reach out to us :

Email : info@perfectstayzgroup.com

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

Welcome to Varanasi, the spiritual capital of India. Situated on the banks of the holy River Ganga, Varanasi (or Kashi) is one of the oldest continuously inhabited cities in the world. It is believed to be the abode of Lord Shiva and is renowned as a center for philosophy, mysticism, and spiritual knowledge. The city is defined by its vibrant Ghats, where life and death unfold simultaneously, creating a powerful, transformative atmosphere.

List of things to do in Varanasi:

- Ganga Aarti at Dashashwamedh Ghat (Evening spectacle)
- Sunrise Boat Ride on the River Ganga
- Shri Kashi Vishwanath Temple (One of the 12 Jyotirlingas)
- Assi Ghat (For morning yoga and Subah-e-Banaras)
- Manikarnika Ghat (The main cremation ghat)
- Sarnath (Where Buddha gave his first sermon)
- Wandering the Old City Galis (Narrow lanes for local culture and food)
- Banaras Hindu University (BHU) Campus
- Ramnagar Fort (Historic residence of the Kashi Naresh)

Please dial restaurant or reception (+91 92199 01012) for food orders

Preparation Time : kindly allow us at least 30 minutes

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

Perfect Stayz

CULINARY OFFERINGS

MORNING SPREAD

Idli Sambar (4 pcs)	180	Cornflakes	120
Fluffy soft idlis paired with a tangy and savoury vegetable samabar and chutney.		Crisp, classic flakes served with choice of milk hot or cold milk.	
Masala Dosa	220	Chocos	160
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	220	Butter Toast (4 pcs)	160
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	210	Seasonal Cut Fruits (2 options)	120
Light savoury flattened rice tempered with mustard seeds, turmeric & fresh herbs.		A vibrant platter of hand cut, ripe seasonal fruits, a perfect start.	
Upma	210	BEVERAGES & COOLERS	
Fluffy, comforting semolina cooked with mild spices and garden fresh vegetables.		Tea	40
Choice Of Paratha (2 pcs)	180	Coffee	50
Choose from Aloo, Gobhi & Paneer served with Curd and pickle.		Cold Coffee	110
Aloo Poori (4 pcs)	240	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)	250	Milk (Hot/Cold)	80
Fluffy, deep fried bread served with a chickpea masala curry and pickle.		Banana Milkshake	160
Boiled Eggs (2 pcs)	110	Chocolate Milkshake	180
Two perfectly cooked eggs served simply with salt and pepper.		Fresh Lime Soda	80
Sunny-side Up (2 pcs)	180	Virgin Mojito	140
Two eggs gently fried to perfection with runny yolks, served with toasted breads.		Blue Lagoon Mocktail	160
Bread Omlette	190	Orange Sunrise Mocktail	160
Fluffy whisked eggs cooked around warm buttered breads and seasoned with herbs.		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.

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

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

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

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

Veg Kebabs
Spiced vegetable kebabs, pan-fried until golden brown and crisp, served with chutney.

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

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

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

SOUPS (WARM BEGINNINGS)

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

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

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

340 **Manchow Soup** 220
A dark, savoury chinese broth loaded with fine veggies and fried noodles.

CONTINENTAL CLASSICS

350 **Penne Arrabbiata (Red Sauce Pasta)** 280
Penne pasta, tossed in our red tomato sauce, with fresh veggies and herbs.

320 **Penne Alfredo (White Sauce Pasta)** 280
Creamy, classic pasta coated in rich bechamel sauce, with fresh veggies, herbs and cheese.

300 **Garden Fresh Sandwich** 240
Layers of fresh garden vegetables, with spiced dressing, in between bread sliced, served with fries.

340 **Grilled Sandwich** 260
Savoury filled of seasoned vegetables, placed between soft bread and grilled, served with fries.

320 **French Fries** 180
Golden crisp potato batons, deep fried, perfectly salted and served with ketchup.

360 **Peri-Peri Fries** 190
Deep fried golden crisp potato batons, sprinkled with peri-peri seasoning and salt.

220 **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.

BY THE WOK (CHINESE)

180 **Hakka Noodles** 260
Tossed noodles, stir fried with julienned vegetables and light soy dressing.

190 **Schezwan Noodles** 280
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.

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

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

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

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

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

INDIAN MAIN COURSE

300 **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.

340 **Paneer Butter Masala**
Soft cubes of cottage cheese in a rich, creamy tomato and cashew gravy.

340 **Shahi Paneer**
Cottage cheese simmered in an opulent white gravy made from yogurt and spices.

320 **Kadhai Paneer**
Wok-tossed cottage cheese, bell peppers and onions in a spicy gravy.

360 **Paneer Tikka Masala**
Tandoor-smoked paneer tikka pieces gently cooked in tangy tomato & onion gravy.

300 **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.

360 **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.

280 **Gobhi Aloo**
Home-style comfort dish of cauliflower florets and potatoes tossed with spices.

330 **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

330 **Veg Manchurian Gravy**
Crispy vegetables dumplings, immersed in Indian style gravy.

360 **Chilli Paneer Gravy**
Wok-tossed paneer cubes with bell pepper, pnions, in a spicy garlic sauce.

RICE PREPARATIONS

240 **Veg Pulao**
Fragrant basmati rice simmered with fresh veggies, & whole spices.

160 **Steamed Rice**
Perfectly steamed fluffy rice, a pure & simple accompaniment to any mains.



Jeera Rice Basmati rice lightly tossed in ghee, and tempered with cumin seeds.	170
Veg Biryani Layers of aromatic rice, veggies, served with rice & onions.	300
Veg Khichdi Blend of rice and lentils with mild spiced and a final drizzle of aromatic ghee.	260
<u>CHOICE OF BREADS</u>	
Tawa Roti Soft whole-wheat flatbread, cooked fresh on tawa.	20
Tawa Butter Roti Soft whole-wheat flatbread, cooked on tawa lightly brushed with butter.	30
Tandoori Roti Whole-wheat bread charred in the tandoor for smoky flavour.	30
Tandoori Butter Roti Rustic tandoori roti, cooked in tandoor brushed with butter generously	40
Ajwain Paratha Layered whole-wheat flatbread, flavoured with carrom seeds (ajwain), gridled crisp.	80
Laccha Paratha Multi-layered flaky flatbread prepared with butter and cooked to crispness.	80
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 tandoor baked leavened bread, freshly topped with minced garlic & cilantro.	90
<u>ACCOMPANIMENTS</u>	
Plain Curd	100
Mix Raita	130
Boondi Raita	130
Garden Fresh Salad	130
Papad	80
Masala Papad	100
<u>SWEET ENDINGS (DESSERTS)</u>	
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.	180





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.