



Hotel Name :

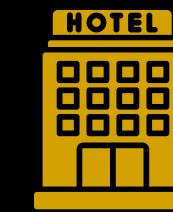
Room No. :

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 *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

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 & 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

CULINARY OFFERINGS

MORNING SPREAD

Idli Sambar (4 pcs)	180	Cornflakes Crisp, classic flakes served with choice of milk hot or cold milk.
Masala Dosa A thin crispy golden crepe filled with spiced potato, served with Sambar and chutney.	220	Chocos Sweet, rich chocolate cereal served with your choice of milk hot or cold.
Onion Masala Dosa A thin crispy golden crepe filled with spiced potato, caramelised onion served with Sambar and chutney.	220	Butter Toast (4 pcs) Sliced, perfectly toasted bread with a generous spread of rich butter.
Poha Light savoury flattened rice tempered with mustard seeds, turmeric & fresh herbs.	210	Seasonal Cut Fruits (2 options) A vibrant platter of hand cut, ripe seasonal fruits, a perfect start.
Upma Fluffy, comforting semolina cooked with mild spices and garden fresh vegetables.	210	BEVERAGES & COOLERS
Choice Of Paratha (2 pcs) Choose from Aloo, Gobhi & Paneer served with Curd and pickle.	180	Tea Coffee Cold Coffee Cold Coffee (with ice cream) Lassi (Sweet/Salted) Milk (Hot/Cold) Banana Milkshake Chocolate Milkshake Fresh Lime Soda Virgin Mojito Blue Lagoon Mocktail Orange Sunrise Mocktail Ice Tea Peach Ice Tea Mineral Water Bottle Soda Bottle Ice Cube Bucket Soft Drinks (750 ml)
Aloo Poori (4 pcs) Fluffy, deep fried bread served with a tangy potato curry and pickle.	240	40 50 110 150 80 80 160 180 80 140 160 160 160 180 30 80 80 80 90
Chole Poori (4 pcs) Fluffy, deep fried bread served with a chickpea masala curry and pickle.	250	
Boiled Eggs (2 pcs) Two perfectly cooked eggs served simply with salt and pepper.	110	
Sunny-side Up (2 pcs) Two eggs gently fried to perfection with runny yolks, served with toasted breads.	180	
Bread Omlette Fluffy whisked eggs cooked around warm buttered breads and seasoned with herbs.	190	



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 ripened tomatoes, finished with fresh cream and basil.

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

340

Manchow Soup
A dark, savoury Chinese broth loaded with fine veggies and fried noodles.

300

CONTINENTAL CLASSICS

350

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

320

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

300

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

340

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

320

French Fries

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

360

Peri-Peri Fries

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

220

Veg Maggi

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

BY THE WOK (CHINESE)

160

Hakka Noodles

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

180

Schezwan Noodles

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

190

280

220

CONTINENTAL CLASSICS

280

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

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.

280

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

300

INDIAN MAIN COURSE

180

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

300

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.

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 sautéed with fine onions, tomatoes & hint of butter.

360

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

330

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

360

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.

160

Jeera Rice	170
Basmati rice lightly tossed in ghee, and tempered with cumin seeds.	
Veg Biryani	300
<u>CHOICE OF BREADS</u>	
Veg Khichdi	260
Blend of rice and lentils with mild spiced and a final drizzle of aromatic ghee.	
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.