

P.S. FOOD STORIES

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A Culinary Brand By
Perfect Stayz Hotels & Resorts



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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 Dehradun

Nestled in the foothills of the Himalayas, Dehradun is a charming blend of natural beauty, colonial heritage, and modern vibrance. Known for its pleasant climate and lush greenery, the city offers a refreshing escape from the hustle of urban life.

Surrounded by scenic hills and forests, Dehradun is the gateway to some of India's most loved hill stations like Mussoorie and spiritual destinations like Rishikesh and Haridwar. From peaceful nature walks to exploring iconic institutions and temples, the city offers a calm yet enriching experience.

List of things to do in Dehradun :

Explore Nature & Heritage

- Visit the famous Robber's Cave (Guchhupani)
- Explore the historic Forest Research Institute
- Enjoy scenic views from Malsi Deer Park

Experience the Outdoors

- Take a nature walk at Sahastradhara
- Relax amidst greenery at Lachhiwala Nature Park
- Visit the serene Asan Barrage

Spiritual & Scenic Views

- Visit Tapkeshwar Mahadev Temple
- Seek blessings at Mindrolling Monastery
- Take a short trip to Mussoorie for breathtaking hill views

Nature & Peaceful Spots

- Stroll through Company Garden (Mussoorie nearby)
- Explore Rajaji National Park
- Enjoy quiet time at Buddha Temple (Clement Town)

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 11:00 pm

P.S. Food Stories

CULINARY OFFERINGS

MORNING SPREAD

| | | | |
|---|-----|--|-----|
| Idli Sambar (4 pcs) Fluffy soft idlis paired with a tangy and savoury vegetable samabar and chutney. | 240 | Chocos Sweet, rich chocolate cereal served with your choice of milk hot or cold. | 160 |
| Masala Dosa with Sambar A thin crispy golden crepe filled with spiced potato, served with Sambar and chutney. | 260 | Butter Toast (4 pcs) Sliced, perfectly toasted bread with a generous spread of rich butter. | 150 |
| Poha Light savoury flattened rice tempered with mustard seeds, turmeric & fresh herbs. | 220 | Seasonal Cut Fruits (2 options) A vibrant platter of hand cut, ripe seasonal fruits, a perfect start. | 160 |
| Upma Fluffy, comforting semolina cooked with mild spices and garden fresh vegetables. | 220 | Boiled Eggs (3 pcs) Two perfectly cooked eggs served simply with salt and pepper. | 130 |
| Choice Of Paratha (2 pcs with curd) Choose from Aloo, Gobhi & Paneer served with Curd and pickle. | 220 | Sunny-side Up (2 pcs) Two eggs gently fried to perfection with runny yolks, served with toasted breads. | 180 |
| Aloo Poori (4 pcs) Fluffy, deep fried bread served with a tangy potato curry and pickle. | 270 | Plain Omlette (2 eggs with breads) Fluffy whisked eggs cooked around warm buttered breads and seasoned with herbs. | 180 |
| Chole Poori (4 pcs) Fluffy, deep fried bread served with a chickpea masala curry and pickle. | 270 | Cheese Omlette (2 eggs with breads) Fluffy omelette folded with melted cheese for a rich and comforting bite. | 250 |
| Mix Veg Pakoda Crispy, golden fritters made with fresh vegetables and aromatic spices — a perfect tea-time delight. | 220 | Egg Bhurji with Pav (2 eggs with pav) Spicy, flavorful egg bhurji tossed with aromatic masalas, served with buttery toasted pav. | 240 |
| Paneer Pakoda Soft paneer cubes coated in a spiced gram flour batter and fried to crispy perfection — rich, crunchy, and irresistible | 260 | Egg Benedict (2 eggs with breads) Perfectly poached eggs served on toasted bread, topped with rich and creamy hollandaise sauce — a classic, indulgent breakfast favorite. | 380 |
| Cornflakes Crisp, classic flakes served with choice of milk hot or cold milk. | 140 | | |

Fruits & Nuts Oatmeal 220
Creamy oatmeal loaded with fresh fruits and crunchy nuts — a wholesome and nourishing start to your day.

Veggie Masala Oats Bowl 200
Hearty oats cooked with fresh veggies and bold Indian spices — a warm, wholesome bowl full of flavor.

Sunrise Pancake Stack (3 pcs) 280
Fluffy pancake stack drizzled with sweet syrup — a warm, indulgent start to your morning.

BEVERAGES & COOLERS

Tea (served with 03 cookies) 60

Coffee (served with 03 cookies) 80

Cold Coffee 140

Cold Coffee Frappe 180

Lassi (Sweet/Salted) 120

Milk (Hot/Cold) 110

Buttermilk 110

Banana Milkshake 180

Chocolate Milkshake 180

Fresh Lime Soda 90

Mineral Water Bottle 30

Soda Bottle 80

Ice Cube Bucket 120

Soft Drink Can 90

Red Bull Can 200

Virgin Mojito 140

Strawberry Mojito 160

Lemon Iced Tea 160

Peach Iced Tea 180

OPENING COURSES (STARTERS)

Paneer Tikka 380
Cubes of fresh cottage cheese, marinated in spicy yogurt and roasted in tandoor.

Paneer Malai Tikka 410
Juicy yogurt-marinated chicken tikka grilled over live flame for a smoky, rich flavour.

Chilli Mushrooms 340
Crispy mushrooms tossed in a spicy, tangy Indo-Chinese sauce — bold, flavorful, and addictive.

Cheese Cigar Rolls 390
Crispy golden rolls filled with a rich, cheese stuffing crunchy outside and indulgently creamy inside.

Tawa Chaap Masala 340
Sliced marinated chaap cooked on a tawa, with tomato onion rich masala.

Tandoori Malai Chaap 380
Chaap marinated in creamy and cheese blend paste, coal grilled for smoky flavour.

Mushroom Tikka 360
Button mushrooms marinated in a blend of herbs and spices, charred in tandoor.

Veg Kebabs 310
Spiced vegetable kebabs, pan-fried until golden brown and crisp, served with chutney.

Veg Dahi Kebabs 340
Melt-in-your-mouth kebabs, made from hung yogurt, seasoned with herbs and spice.

Hara Bhara Kebabs 360
Vibrant green veg kebabs, subtly spiced and pan fried, paired with chutney.

Peanut Masala 160
Crisp roasted peanuts, tossed with finely chopped onions and tomatoes.

Chicken Malai Tikka (6 pcs) 460
Crisp roasted peanuts, tossed with finely chopped onions and tomatoes.

Crispy Chicken (6 pcs) 440
Golden-fried chicken pieces coated in a crunchy, flavorful crust — juicy on the inside and perfectly crispy outside.

CAFE & BAKERY

Espresso (Single Shot) 140
A bold and intense shot of pure coffee — rich, aromatic, and perfectly balanced.

Americano (Single Shot with Water) 160
Smooth espresso diluted with hot water — light, mellow, and easy to sip.

Cappuccino (Espresso with Milk Foam) 180
A classic blend of espresso, steamed milk, and creamy foam — rich and comforting.

Latte (Espresso with Steamed Milk) 200
Smooth espresso combined with silky steamed milk — mild.

Cold Brew (Slow Brewed Coffee) 260
Slow-steeped coffee served chilled — naturally smooth.

Croissant (Butter Croissant) 180
Flaky, buttery, and freshly baked — a light and classic French pastry.

Nachos (with Cheese & Toppings) 340
Crispy nachos topped with melted cheese, fresh veggies, and sauces.

Quesadilla (Cheesy Stuffed Wrap) 380
Grilled tortilla filled with gooey cheese and flavorful stuffing.

Classic Veg Burger (with fries) 260
A crispy veg patty layered with fresh veggies and sauces in a soft bun — simple, classic, and satisfying.

Crispy Chicken Burger (with fries) 320
Juicy crispy chicken patty layered with fresh veggies and sauces in a soft bun — classic.

Veg Club Sandwich 320
Layered sandwich with fresh veggies, and creamy spread — grilled to perfection.

P.S. Chicken Smash Burger 360
Juicy smashed chicken patties seared to perfection, layered with cheese and sauces in a soft bun — bold, flavorful, and indulgent.

PAN-ASIAN

Hakka Noodles 320
Tossed noodles, stir fried with julienned vegetables and light soy dressing.

Schezwan Noodles 340
Spicy wok-tossed noodles coated with bold schezwan sauce with vegetables.

Chilli Garlic Noodles 340
Fragrant noodles, stir-fried with pungent garlic, chillies and vegetables.

Egg Noodles 360
Stir-fried noodles tossed with egg, veggies, and classic Indo-Chinese seasoning.

Veg Fried Rice 280
Fluffy rice wok-tossed with fresh seasonal vegetables and a classic soy sauce.

Egg Fried Rice 320
Fragrant fried rice mixed with scrambled egg, veggies, and light seasoning.

Chilli Potato 260
Crispy deep fried potato batons, tossed in spicy sauce with vegetables.

Honey Chilli Potato 280
 Potato batons deep fried until crisp, and tossed in spicy-sweet sauce.

Chilli Paneer Dry 360
 Crispy paneer tossed with bell peppers, onions, and spicy Indo-Chinese sauce.

Chilli Paneer Gravy 380
 Soft paneer cubes simmered in a rich, spicy Indo-Chinese gravy with peppers and onions.

Chilli Chicken Dry 410
 Crispy fried chicken tossed with bell peppers, onions, and bold sauces — spicy, tangy.

Chilli Chicken Gravy 430
 Juicy chicken cooked in a rich, spicy Indo-Chinese gravy with peppers and onions.

Green Thai Curry (Served with Rice) 380
 Aromatic Thai curry cooked in creamy coconut milk with fresh herbs and vegetables

Red Thai Curry (Served with Rice) 380
 Rich and flavorful Thai curry with coconut milk, red curry paste, and fresh vegetables,

CONTINENTAL

Penne Arrabiata (Red Sauce Pasta) 300
 Pasta tossed in a tangy tomato-based sauce with garlic and herbs — mildly spicy and full of flavor.

Penne Alfredo (White Sauce Pasta) 320
 Creamy pasta cooked in a rich white sauce with cheese and herbs — smooth, indulgent.

P.S. Penne Pasta (Mix Sauce) 320
 Penne pasta cooked in a perfect blend of creamy white and zesty red sauce.

Pasta Aglio e Olio 380
 Classic Italian pasta tossed in olive oil, garlic, and herbs — light, aromatic, and full of flavor.

French Fries (Classic Salted Fries) 200
 Crispy golden fries seasoned to perfection — simple, crunchy, and addictive.

Peri-Peri Fries 220
 Crispy golden fries tossed in zesty peri-peri seasoning — spicy, tangy, and addictive.

Veg Maggi (Classic Masala Maggi) 120
 Classic Maggi noodles cooked with vegetables and mild spices — simple, comforting, and flavorful.

Veg Cheese Maggi 180
 Maggi noodles loaded with vegetables and melted cheese — creamy, indulgent, and satisfying.

Garden Fresh Sandwich 220
 A fresh mix of vegetables layered with sauces in soft bread — light, crunchy, and refreshing.

Veg Sandwich Grilled with fries 280
 Grilled sandwich stuffed with veggies and cheese, served hot with crispy fries.

SOUPS (WARM BEGINNINGS)

Tomato Basil Soup 220
 Rich tomato soup infused with fresh basil — smooth, tangy, and comforting.

Mushroom Cappuccino Soup 240
 Velvety mushroom soup topped with light froth — earthy, creamy, and indulgent.

Lemon Coriander Soup 200
 Light and refreshing soup with lemon, coriander, and vegetables.

Chicken Soup 240
 Warm and comforting chicken soup with herbs and spices — light, nourishing, and flavorful.

INDIAN MAIN COURSE

Dal Makhani 360
 Slow-cooked black lentils simmered with butter and cream — rich, smoky, and indulgent.

Yellow Dal Tadka 320
 Comforting yellow lentils tempered with ghee, garlic, and spices — simple and flavorful.

Paneer Lababdar 380
 Soft paneer cubes cooked in a rich, creamy tomato-based gravy — mildly sweet.

Shahi Paneer 380
 Paneer cooked in a luxurious, creamy gravy with nuts and mild spices.

Kadhai Paneer 360
 Paneer tossed with capsicum and onions in a bold, spiced kadhai gravy.

Soya Chaap Masala 320
 Tender soya chaap cooked in a thick, spicy masala gravy.

Chana Masala 320
 Chickpeas simmered in a tangy, spiced gravy — wholesome and full of flavor.

Malai Kofta 400
 Soft paneer koftas served in a rich, creamy gravy — smooth, mildly sweet, and indulgent.

Dum Aloo 380
 Baby potatoes slow-cooked under pressure in a thick gravy.

Gobhi Aloo 320
 Home-style comfort dish of cauliflower florets and potatoes tossed with spices.

Mix Veg 360
 Selection of fresh seasonal veggies cooked in a semi-dry, aromatic spice blend.

Paneer Bhurji 420
 Scrambled cottage cheese sauteed with fine onions, tomatoes & hint of butter

Veg Manchurian Gravy 340
 Crispy vegetables dumplings, immersed in Indian style gravy.

Jeera Aloo 320
 Golden potatoes tossed in cumin, ghee, and subtle Indian spices for a homely, aromatic dish.

Veg Jalfrezi 320
 Vibrant mix of vegetables tossed in a spicy, tangy tomato-based gravy colorful.

Sabz-Diwani-Handi 440
 A rich medley of seasonal vegetables cooked in a creamy, mildly spiced gravy.

Pahadi Rajma 360
 Slow-cooked rajma in traditional pahadi spices

Pahadi Aloo Ke Gutke 320
 Boiled potatoes tossed with pahadi spices and herbs — simple, spicy

Kumaoni Raita 280
 Refreshing curd mixed with local spices and herbs

Chicken Korma (4 pcs) 460
 Tender chicken cooked in a rich, creamy gravy with mild spices — smooth.

Butter Chicken (4 pcs) 480
 Juicy chicken in a buttery, creamy tomato gravy — rich, slightly sweet

Kadhai Chicken (4 pcs) 320
 Chicken cooked with capsicum and onions in a bold, spiced kadhai gravy —

Chicken Rogan Home Style (4 pcs) 440
Homestyle chicken curry cooked with traditional spices — robust, comforting, and full of flavor.

RICE PREPARATIONS

Veg Pulao 230
Fragrant basmati rice simmered with fresh veggies, & whole spices.

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

Jeera Rice 180
Basmati rice lightly tossed in ghee, and tempered with cumin seeds.

Veg Biryani with Raita 340
Layers of aromatic rice, veggies, served with rice & onions.

Veg Khichdi 280
Blend of rice and lentils with mild spiced and a final drizzle of aromatic ghee.

Navratan Pulao with raita 280
Fragrant basmati rice cooked with mixed vegetables, dry fruits, and mild spices.

Chicken Biryani with raita 380
Long-grain basmati rice layered with spiced chicken and aromatic herbs — slow-cooked .

CHOICE OF BREADS

Tawa Roti 40
Soft whole-wheat flatbread, cooked fresh on tawa.

Tawa Butter Roti 50
Soft whole-wheat flatbread, cooked on tawa lightly brushed with butter.

Tandoori Roti 50
Whole-wheat bread charred in the tandoor for smoky flavour.

Tandoori Butter Roti 60
Rustic tandoori roti, cooked in tandoor brushed with butter generously

Ajwain Paratha 120
Layered whole-wheat flatbread, flavoured with carrom seeds (ajwain), gridled crisp.

Laccha Paratha 120
Multi-layered flaky flatbread prepared with butter and cooked to crispness.

Plain Paratha 90
Layered whole-wheat paratha cooked on tawa for a soft, homely bite.

Plain Naan 90
Soft, leavened bread baked on the walls of clay tandoor.

Butter Naan 140
Soft tandoor baked leavened bread brushed with rich butter.

Garlic Naan 150
Soft tandoori naan topped with fresh garlic and butter for a rich, aromatic flavour.

Chicken Keema Paratha 180
Stuffed paratha filled with spiced chicken keema, cooked to golden perfection.

ACCOMPANIMENTS

Plain Curd 100

Mix Raita 140

Boondi Raita 140

Pineapple Raita 160

Garden Fresh Salad 140

Roasted Papad (03 pcs) 120

Fried Papad (03 pcs) 120

Masala Papad (03 pcs with onion & tomato masala) 140

SWEET ENDINGS (DESSERTS)

Ice Cream (single portion) 140
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) 180
Soft spongy milk solid dumplings, soaked in warm fragrant rose-sugar syrup.

Moog Dal Halwa 240
Winter delicacy, rich slow-roasted lentil fudge cooked in ghee garnished with nuts.

Fresh Fruits Custard Bowl 220
Silky smooth custard loaded with fresh fruits and crunchy nuts — a refreshing.

Brownie with Ice Cream 280
Decadent chocolate brownie topped with creamy vanilla ice cream

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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