

P.S. FOOD STORIES

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A Culinary Brand By
Perfect Stayz Hotels & Resorts



Fresh Ingredients



Expert Chefs



Hygiene Standards



Unforgettable Taste



PERFECT
— STAYZ —
HOTELS & RESORTS

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24 Hours Customer Care : 7353150111 || 8171846141

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PERFECT — STAYZ — HOTELS & RESORTS

Hotel Name :

Room No. :

Wifi Password :

Reception No. :

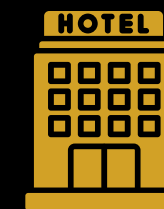
Room Service No. :

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 Rishikesh

Nestled in the foothills of the Himalayas along the sacred River Ganga, Rishikesh is renowned as the Yoga Capital of the World. Blending spirituality, adventure, and natural beauty, it offers a peaceful retreat for pilgrims, wellness seekers, and thrill enthusiasts alike.

Surrounded by lush green hills and the serene Ganges, Rishikesh is home to iconic temples, vibrant ghats, yoga ashrams, thrilling river adventures, and breathtaking Himalayan views. Whether you're seeking inner peace, spiritual awakening, or an adrenaline-filled getaway, Rishikesh promises an unforgettable experience.

List of things to do in Rishikesh :

Explore Spiritual Heritage

- Visit the sacred Triveni Ghat
- Seek blessings at Neelkanth Mahadev Temple
- Experience the evening Ganga Aarti at Parmarth Niketan

Nature & Scenic Beauty

- Walk across the iconic Lakshman Jhula
- Visit Ram Jhula and nearby temples
- Explore Neer Garh Waterfall

Yoga & Wellness

- Join a Yoga or Meditation Session
- Visit the famous Beatles Ashram
- Relax at riverside cafés with stunning Ganga views

Experience Adventure

- Enjoy White Water River Rafting
- Experience India's highest Bungee Jumping
- Try Giant Swing, Flying Fox & Zipline adventures

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)

200

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.

Poha

220

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

Upma

230

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

Choice Of Paratha (2 pcs with curd)

240

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

Aloo Poori (4 pcs)

260

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

Chole Poori (4 pcs)

260

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

Mix Veg Pakoda

240

Crispy, golden fritters made with fresh vegetables and aromatic spices — a perfect tea-time delight.

Paneer Pakoda

290

Soft paneer cubes coated in a spiced gram flour batter and fried to crispy perfection — rich, crunchy, and irresistible

Cornflakes

140

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

Chocos

160

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)

140

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

Boiled Eggs (3 pcs)

120

Two perfectly cooked eggs served simply with salt and pepper.

Sunny-side Up (2 pcs)

160

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)

210

Fluffy omelette folded with melted cheese for a rich and comforting bite.

BEVERAGES & COOLERS

Tea (served with 03 cookies)	40
Coffee (served with 03 cookies)	60
Cold Coffee	160
Cold Coffee Frappe	190
Lassi (Sweet/Salted)	90
Milk (Hot/Cold)	90
Buttermilk	90
Banana Milkshake	160
Chocolate Milkshake	160
Fresh Lime Soda	90
Mineral Water Bottle	30
Soda Bottle	80
Ice Cube Bucket	120
Soft Drink Can	90
Red Bull Can	200

OPENING COURSES (STARTERS)

Paneer Tikka	360
Cubes of fresh cottage cheese, marinated in spicy yogurt and roasted in tandoor.	
Paneer Malai Tikka	390
Juicy yogurt-marinated chicken tikka grilled over live flame for a smoky, rich flavour.	
Chilli Mushrooms	360
Crispy mushrooms tossed in a spicy, tangy Indo-Chinese sauce — bold, flavorful, and addictive.	
Tawa Chaap Masala	340
Sliced marinated chaap cooked on a tawa, with tomato onion rich masala.	
Tandoori Malai Chaap	360
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	320
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	380
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.	

PAN-ASIAN

Hakka Noodles	290
Tossed noodles, stir fried with julienned vegetables and light soy dressing.	
Schezwan Noodles	320
Spicy wok-tossed noodles coated with bold schezwan sauce with vegetables.	
Chilli Garlic Noodles	330
Fragrant noodles, stir-fried with pungent garlic, chillies and vegetbles.	
Egg Noodles	350
Stir-fried noodles tossed with egg, veggies, and classic Indo-Chinese seasoning.	
Veg Fried Rice	290
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.	
Veg Manchurian Dry	310
Crispy vegetable dumplings, tossed in a spicy Indo-Chinese sauce with fresh vegetables.	
Honey Chilli Potato	280
Potato batons deep fried until crisp, and tossed in spicy-sweet sauce.	
Chilli Paneer	360
Crispy paneer tossed with bell peppers, onions, and spicy Indo-Chinese sauce.	

CONTINENTAL

Red Sauce Pasta (Arrabiata)	280
Pasta tossed in a tangy tomato-based sauce with garlic and herbs — mildly spicy and full of flavor.	
White Sauce Pasta (Alfredo)	310
Creamy pasta cooked in a rich white sauce with cheese and herbs — smooth, indulgent.	
French Fries (Classic Salted Fries)	180
Crispy golden fries seasoned to perfection — simple, crunchy, and addictive.	
Peri-Peri Fries	200
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	150
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	180
Rich tomato soup infused with fresh basil — smooth, tangy, and comforting.	
Mushroom Cappuccino Soup	220
Velvety mushroom soup topped with light froth — earthy, creamy, and indulgent.	
Lemon Coriander Soup	180
Light and refreshing soup with lemon, coriander, and vegetables.	

INDIAN MAIN COURSE

Dal Makhani	340
Slow-cooked black lentils simmered with butter and cream — rich, smoky, and indulgent.	
Yellow Dal Tadka	280
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	360
Paneer cooked in a luxurious, creamy gravy with nuts and mild spices.	
Kadhai Paneer	380
Paneer tossed with capsicum and onions in a bold, spiced kadhai gravy.	
Soya Chaap Masala	330
Tender soya chaap cooked in a thick, spicy masala gravy.	
Chana Masala	330
Chickpeas simmered in a tangy, spiced gravy — wholesome and full of flavor.	
Malai Kofta	380
Soft paneer koftas served in a rich, creamy gravy — smooth, mildly sweet, and indulgent.	
Dum Aloo	360
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	350
Selection of fresh seasonal veggies cooked in a semi-dry, aromatic spice blend.	

Paneer Bhurji	380
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.	
Pahadi Rajma	340
Slow-cooked rajma in traditional pahadi spices	
Pahadi Aloo Ke Gutke	280
Boiled potatoes tossed with pahadi spices and herbs — simple, spicy	
Pahadi Raita	240
Refreshing curd mixed with local spices and herbs	

RICE PREPARATIONS

Veg Pulao	260
Fragrant basmati rice simmered with fresh veggies, & whole spices.	
Steamed Rice	180
Perfectly steamed fluffy rice, a pure & simple accompaniment to any mains.	
Jeera Rice	190
Basmati rice lightly tossed in ghee, and tempered with cumin seeds.	
Veg Biryani with Raita	280
Layers of aromatic rice, veggies, served with rice & onions.	
Veg Khichdi	260
Blend of rice and lentils with mild spiced and a final drizzle of aromatic ghee.	

CHOICE OF BREADS

Tawa Roti	30
Soft whole-wheat flatbread, cooked fresh on tawa.	
Tawa Butter Roti	40
Soft whole-wheat flatbread, cooked on tawa lightly brushed with butter.	
Tandoori Roti	40
Whole-wheat bread charred in the tandoor for smoky flavour.	
Tandoori Butter Roti	50
Rustic tandoori roti, cooked in tandoor brushed with butter generously	
Ajwain Paratha	110
Layered whole-wheat flatbread, flavoured with carrom seeds (ajwain), griddled crisp.	
Laccha Paratha	90
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	120
Soft tandoor baked leavened bread brushed with rich butter.	
Garlic Naan	140
Soft tandoori naan topped with fresh garlic and butter for a rich, aromatic flavour.	

ACCOMPANIMENTS

Plain Curd	100
Mix Veg Raita	140
Boondi Raita	140
Pineapple Raita	150
Garden Fresh Salad	140
Roasted Papad (O3 pcs)	110
Fried Papad (O3 pcs)	130
Masala Papad (O3 pcs with onion & tomato masala)	150

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)	180
Soft spongy milk solid dumplings, soaked in warm fragrant rose-sugar syrup.	
Moong Dal Halwa	240
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.



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