



Lords SKD Resort

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Central Reservations : +91 73777 34777





Breakfast

(Served between 07:30 hrs to 10:30 hrs)

BREAKFAST CHOOSE FROM/ A LA CARTE FAVOURITES

POORI BHAJI	199
Served with yoghurt & pickle	
PARATHA ALOO PIAZ, GOBI OR PANEER	199
Served with yoghurt & pickle	
STEAMED DILI	175
MASALA UTTAPAM	175
MASALA DOSA OR PLAIN DOSA	190/175
All South Indian dishes are served with sambar & two types of chutney	
FRESH CUT FRUIT BOWL	199
Choice of seasonal cut fruits	
BREAD BUTTER	129

ALL-TIME FAVORITES

10:30 hrs to 23:00.

SANDWICH, BURGER & WRAPS

CLASSIC CLUB SANDWICH	225
Vegetable patty, lettuce, tomato, and cucumber. Mayonnaise, pepper & cheese on toasted brown bread served with fresh fries	
VEGETABLE BURGER	210
Vegetable & potato patties, tomato, cucumber, caramelised onions & lettuce. served with potato wedges	
KOLKATTA KATHI ROLL	225
Paneer tikka roll serv served with mint, garlic yoghurt & house salad	



INDIAN

MALAI PANEER TIKKA

Succulent cottage cheese marinated with creamy yoghurt. Cashew nut paste is cooked in a clay oven.

HARA BHARA KEBAB

Combination of vegetables, spinach, and cottage cheese & boiled potato kebab served with mint sauce

DAHI KEBAB

A delicate kebab made of fresh hung yoghurt with fresh herbs & spices.

KHUMBH GALOUTI KEBAB

Mouth-melting mushroom kebabs adaptation of the famous Lucknowi kebab

ZAFRANI BHARWAN CHAAP

Juicy soya chaap marinated in creamy yoghurt with a combination of Rare spice and culinary herbs, cooked on charcoal ambers.

MALAI BROCCOLI

Broccoli marinated in creamy yoghurt & selected hand-picked ground spices grilled in tandoor.

BHARWAN TANDOORI ALOO

Scooped potatoes. Stuffed with hash, raisins, potatoes and cashew nuts, roasted over charcoal fire.

VEGETABLE PLATTER

Assorted potatoes, stuffed with hash, raisins, and cashew nuts, roasted over charcoal fire.

349

299

299

299

349

349

299

499

INTERNATIONAL/ ASIAN

CHILLI PANEER

Cottage cheese tossed with chinese sauces & red chillies

ASIAN SPRING ROLL

Julienne of vegetables rolled in a spring roll sheet & deep fried served with sweet chilli sauce

VEGETABLE MANCHURIAN

Vegetable dumpling tossed with ginger, green chillies and soya sauce

CRISPY VEGETABLE

Deep-fried seasonal vegetable tossed with spring onion & crushed pepper corns

CORN, CAPSICUM, SALT & PEPPER

Deep fried corn kernels & capsicum tossed with spring onion & fresh chillies

GARLIC CHILLI MUSHROOM

Crispy fried mushroom tossed with garlic & fresh chillies

299

299

275

275

275

299



MEXICAN NACHOS

Baked with natural cheddar cheese, jalapeno, sour cream, tomato salsa olives & Mexican herbs

HONEY CHILLI POTATO

Potatoes tossed with honey & dried red chillies

CHEESE CHILLI TOAST NAPOLITANA

Cheesy & fiery snacks on a layer of melted tomato on toasted baguette - French bread

GARLIC BREAD

Fresh bread topped with garlic butter, grilled & served with cheesy dip

249

275

275

275

SOUP

TAMATER DHANIA SHORBA

An extract of desi tomatoes with green chillies & coriander leaves

BURNT GARLIC SOUP

Clear soup flavoured with burnt garlic, served with exotic Chinese vegetables.

MANCHOW SOUP

Chinese exotic vegetable broth flavoured with soya sauce, garlic chilli & peppers

BROCCOLI SOUP WITH ROASTED ALMOND

Creamy soup made with florets of fresh broccoli garnished with roasted almonds

TOMATO BASIL SOUP

Basil infused traditional tomato soup served with croutons.

199

199

199

199

199

PIZZA & PASTA

PIZZA INDIANA

Tandoori paneer tikka, tri color bell peppers, onion mint & tomato chutney

MEDITERRANEAN

Fresh exotic vegetable - zucchini, mushroom, broccoli, sundried tomato, olives

MAKE YOUR OWN PIZZA

Choose from - paneer tikka, bell pepper, corn, sundried tomato, onion, jalapeno, olives

PENNE / SPAGHETTI

choice of sauce - arrabiata / alfredo

325

325

349

349



MAIN COURSE

INDIAN

KADHAI SE - PANEER / MUSHROOM / ALOO	399
Tossed with onion, tomato, capsicum & chef special kadhAI masala.	
PANEER TIKKA MAKHAN MASALA	399
Tandoor roasted cottage cheese immersed in thick tomato gravy and selected spices	
SHAHI PANEER	399
Cottage cheese and buttered tomato gravy served with secret spices	
PANEER LABABDAR	399
Cottage cheese cooked in rich tomato gravy with rare ground spices	
CHEESE BUTTER MASALA	399
Our chef's speciality.	
LAZZATDAAR KOFTA	375
Stuffed with raisins, green chilli and cashew nuts, simmered in saffron gravy	
BHARWAN CHAAP MASALA	399
Cooked in onion tomato gravy with freshly ground spices.	
KHUMB DO PYAZA	399
Mushroom tossed with spring onion. Tomato, chillies & spices	
PALAK AAPKI PASAND	349
Paneeer / kofta/mix vegetable / malai / aloo	
MILIJULI SUBZYIAN	349
Assorted vegetables sauteed with selected herbs & crushed spices.	
DUM ALOO	325
Potato stammered in aniseed & dry ginger flavoured spicy yoghurt gravy.	
ALOO GOBHI ADRAKI	325
Potato wedges & florets of cauliflower cooked with strips of ginger and ground spices	
DAL MAKHANI	349
Chef special black lentil preparation - our chef closely guarded the recipe	
DAL TADKA	325
Yellow dal tempered with curry leaves, onion and dry red chillies in butter.	



ORIENTAL

STIR FRIED COTTAGE CHEESE IN SCHEZWAN SAUCE	349
Cottage cheese cooked in homemade schezwan sauce, other spices	
EXOTIC VEGETABLE IN HOT GARLIC SAUCE	349
Assortment of vegetables tossed in a spicy & pungent garlic sauce	
VEGETABLE DUMPLING IN MANCHURIAN SAUCE	349
A delicious indo-chinese dumpling preparation simmered with spring onion, ginger, chilli & soya sauce.	
WOK TOSSED VEGETABLE IN GINGER SOYA SAUCE	375
The fresh vegetable stir-fried with ginger, soya sauce & selected herbs	
STIR FRIED GREENS WITH ALMONDS	375
Green tossed with blanched almonds and strips of ginger	
THAI GREEN CURRY	375
Exotic vegetable simmered with thai herbs, spices & coconut cream served with steamed rice	

RICE & NOODLE

SHANG DONG FRIED RICE	275
Carrot, brown onion and butter flavoured rice.	
CORN FRIED RICE	249
Long grain rice tossed with sweet corn & garnished with spring onion	
VEGETABLE FRIED RICE	249
Aromatic rice tossed with diced vegetables	
CHILLI GARLIC NOODLE	275
Noodle tossed with chinese cabbage & bean sprouts finished with a touch of chilli garlic paste	
GINGER BELL PEPPER NOODLE	325
Noodle tosses with ginger, tri bell pepper & chef's special sauce	
BURNT GARLIC NOODLE	325
Noodle and selected vegetable tossed with burnt garlic	
HAKKA NOODLE / VEG. CHOWMEIN	325

CHOICE OF RICE/ RICE PREPARATION

NIZAMI DUM BIRYANI	349
An aromatic preparation of long basmati rice with vegetables, saffron and dry fruits – dum cooked served with chutneys and raita	
PULAV'S OF YOUR CHOICE	249
Jeera pulao, matter pulao, vegetable pulao	
STEAMED RICE	199
KHICHIDI	249



RAITA & SALAD

RAITA Boondi / pineapple / burrani / mix veg. / mix fruti	149
GARDEN GREEN SALAD	149
ALOO CHANNA CHAAT Diced potatoes & chick peas mixed with onion. tomatoes & finished with fresh coriander leaves.	175
CLASSIC CAESAR SALAD The most ordered salad across the globe done to perfection	199
RUSSIAN SALAD Boiled fresh green vegetables mixed in the chef's special dressing	199
PAPAD PLAIN / MASALA	60 / 90

INDIAN BREAD

CHOICE OF KULCHA aloo kulcha, pyaaz kulcha, paneer kulcha, subz kulcha	99 / 125
CHOICE OF PARATHA lachedar paratha, mirch parantha, ajwaini parantha,	75 / 105
CHOICE OF NAAN plain naan, garlic naan, makhani naan, cheese naan,	55 / 99 / 125
TANDOORI / TAWA ROTI	55 / 40
MISSI ROTI	55
JUNGALI ROTI	65

GUJARATI SPECIAL

GATTA CURRY Gatta Curry is a delicious Rajasthani / Marwari preparation made in a tangy yoghurt curry	299
KADHI	225
BAJRA NO ROTLO	65
BHARELA RINGAN Stuffed brinjal with peanut-coconut masala, slow-cooked in authentic	249
LILI DUNGARI (Sev Tamatar / Gathiya) Green Onion curry cooked with tomato, gathiya & signature masala	249
DUNGARI GATHIYA Onion & Gathiya combination spicy dry masala – Kathiyawadi favourite	249
SEVTAMATAR Sevtametar is a spicy, tangy and sweet tomato curry topped with sev	249



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GUJARATI DAL Five types of lentils cooked in chopped onion, tomato, onion & garlic	249
RAJKOTIEN KOFTA CURRY Dumpling of potato cooked in traditional gravy	349
ALOO PYAZ KI SUBZI Deep-fried onion & potato cooked in traditional gravy	299
KUTCH KI BRYANI A preparation of long basmati rice cooked with gram flour dumpling and chef's secret spices served with garlic chutney and raita	299

THALI

GUJARATI FIX / UNLIMITED THALI TRADITIONAL TASTE OF GUJARAT Pure vegetarian- served with love & tradition 2 sabji (seasonal & kathiawadi style), 1 dal / kadhi, steamed rice / khichdi, 4 chapati / phulka, salad & papad, pickle & chutney, sweet of the day, buttermilk	200 / 275
ROYAL KATHIYAWADI THALI Authentic saurashtrian feast – bold, spicy lasaniya bateta, sev tomato, bharela ringan, gujarati kadhi / rasawala dal, khichdi / jeera rice, rotlo with white butter & jaggery, onion & green chilli salad, (butter milk)	250
PUNJABI FIX THALI FLAVOURS OF PUNJAB Traditional north indian meal 2 sabji (paneer butter masala + mix veg curry), dal makhani / dal fry, jeera rice / steamed rice, 2 butter naan / 4 tandoori roti, Salad, papad & chutney, sweet (gulab jamun / halwa), butter milk	250
MAHARAJA UNLIMITED PUNJABI THALI The royal platter of punjab – rich and creamy soup, starter, 3 sabji (seasonal, paneer & kofta), dal makhani / dal fry, jeera rice / veg biryani, butter naan /lachha paratha, salad, papad, chutney, pickle, sweet, lassi (sweet / salted), ice-cream	400



SIZLING SIZZLERS

CHINESE SIZZLER 499

Chinese manchurian cutler in sauce,
noodle, wok-tossed veggies

BBQ PANEER SIZZLER 549

Paneer patty, herbed rice. Pasta in tomato sauce.
fries mushroom sauce, garlic toast

TANDOORI MIX GRILL 499

Assorted tandoori succulent kebab served with
dum ki dal roomali roti andiaccha onion salad

DESSERT

ULTIMATE BROWNIE 249

Served hot with lots of chocolate sauce & scoop of
vanilla ice cream & chocolate nibs

GULAB JAMUN 150

Deep fried cottage cheese & khoya jumping.
served in cardamom flavoured suger syrup

GULAB KI PHIRNI 180

Fresh rose petals simmered in creamy
milk. enriched with dry fruits

SHAHI TUKDA 199

CHOICE OF ICE CREAM 129

Vanila/chocolate/butter scotch/strawberry

Gajar Ka Halwa 149

An indian sweet made with freshly grated carrots

Moong Dal Halwa 149

An delicious indian sweet made with lentil and sugar

Banana Split Sunday 199

Three different flavous of ice cream with Banana
topped with nuts & chocolate sauce

Fresh Cut Fruit Bowl 199

Seasonal fresh cut fruits with choice of ice cream



BEVERAGES

REDBULL 199

COFFEE 70

ENERGY DRINKS 149

Bournvita / hot chocolate

CHAI 60

Masala/ginger / green / english breakfast/lemon

SERVICE OF SOFT BEVERAGES 70

SERVICE OF CANNED JUICES 110

Orange/pineapple / mango / mixed fruit

SERVICE OF DIET BEVERAGES 90

SERVICE OF PACKAGED DRINKING WATER 50

SEASONAL FRESH FRUIT JUICE 149

Pineapple/mix / watermelon

COLD COFFEE 150 / 125

With or without ice cream

CHAAS 60 / 75

Sweet/salted/masala

LASSI 125 / 150

Sweet/salty/flavored

MILK SHAKE / WITH ICE CREAM 125 / 150

Regular / mango / banana / papaya / apple / chickoo

MOCKTAILS

MOJITO MINT 199

A cuban speciality made with fresh mint.
macerated lemon and crushed ice

PINK LEMONADE 199

Refreshing mix of lemonade & grenadine

SILVER LINING 199

Litchi, pineapple juice chocolate sauce, ice cream
and strawberry syrup

VIRGIN MARY 199

A concoction of tomato juice with worcestershire sauce
tabasco, fresh pepper and fresh lime

PRETTY WOMAN 199

Mango juice, pineapple juice, ice cream and coconut cream

SWEET MEMORIES 199

Orange juice, mango juice, pineapple juice, ice cream and
grenadine

We Also Serve Jain Food on Request

Taxes as Applicable

*** Please allow 30 minutes food to be cooked and to be served on tables