



Lords SKD Resort

Survey No.-1517, Barwala Salangpur Highway, Barwala State Hwy, Botad,
Gujarat - 382450 · +91 83474 71888 · lskdr@lordshotels.com · www.lordshotels.com

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	349
Succulent cottage cheese marinated with creamy yoghurt. Cashew nut paste is cooked in a clay oven.	
HARA BHARA KEBAB	299
Combination of vegetables, spinach, and cottage cheese & boiled potato kebab served with mint sauce	
DAHI KEBAB	299
A delicate kebab made of fresh hung yoghurt with fresh herbs & spices.	
KHUMBH GALOUTI KEBAB	299
Mouth-melting mushroom kebabs adaptation of the famous Lucknowi kebab	
ZAFRANI BHARWAN CHAAP	349
Juicy soya chaap marinated in creamy yoghurt with a combination of Rare spice and culinary herbs, cooked on charcoal ambers.	
MALAI BROCCOLI	349
Broccoli marinated in creamy yoghurt & selected hand-picked ground spices grilled in tandoor.	
BHARWAN TANDOORI ALOO	299
Scooped potatoes. Stuffed with hash, raisins, potatoes and cashew nuts, roasted over charcoal fire.	
VEGETABLE PLATTER	499
Assorted potatoes, stuffed with hash, raisins, and cashew nuts, roasted over charcoal fire.	

INTERNATIONAL/ ASIAN

CHILLI PANEER	299
Cottage cheese tossed with chinese sauces & red chillies	
ASIAN SPRING ROLL	299
Julienne of vegetables rolled in a spring roll sheet & deep fried served with sweet chilli sauce	
VEGETABLE MANCHURIAN	275
Vegetable dumpling tossed with ginger, green chillies and soya sauce	
CRISPY VEGETABLE	275
Deep-fried seasonal vegetable tossed with spring onion & crushed pepper corns	
CORN, CAPSICUM, SALT & PEPPER	275
Deep fried corn kernels & capsicum tossed with spring onion & fresh chillies	
GARLIC CHILLI MUSHROOM	299
Crispy fried mushroom tossed with garlic & fresh chillies	

INDIAN

MEXICAN NACHOS	249
Baked with natural cheddar cheese, jalapeno, sour cream, tomato salsa olives & Mexican herbs	
HONEY CHILLI POTATO	275
Potatoes tossed with honey & dried red chillies	
CHEESE CHILLI TOAST NAPOLITANA	275
Cheesy & fiery snacks on a layer of melted tomato on toasted baguette - French bread	
GARLIC BREAD	275
Fresh bread topped with garlic butter, grilled & served with cheesy dip	

SOUP

TAMATER DHANIA SHORBA	199
An extract of desi tomatoes with green chillies & coriander leaves	
BURNT GARLIC SOUP	199
Clear soup flavoured with burnt garlic, served with exotic Chinese vegetables.	
MANCHOW SOUP	199
Chinese exotic vegetable broth flavoured with soya sauce, garlic chilli & peppers	
BROCCOLI SOUP WITH ROASTED ALMOND	199
Creamy soup made with florets of fresh broccoli garnished with roasted almonds	
TOMATO BASIL SOUP	199
Basil infused traditional tomato soup served with croutons.	

PIZZA & PASTA

PIZZA INDIANA	325
Tandoori paneer tikka, tri color bell peppers, onion mint & tomato chutney	
MEDITERRANEAN	325
Fresh exotic vegetable - zucchini, mushroom, broccoli, sundried tomato, olives	
MAKE YOUR OWN PIZZA	349
Choose from - paneer tikka, bell pepper, corn, sundried tomato, onion, jalapeno, olives	
PENNE / SPAGHETTI	349
choice of sauce - arrabiata / alfredo	

MAIN COURSE

INDIAN

KADHAI SE - PANEER / MUSHROOM / ALOO

Tossed with onion, tomato, capsicum & chef special kadhai masala.

PANEER TIKKA MAKHAN MASALA

Tandoor roasted cottage cheese immersed in thick tomato gravy and selected spices

SHAHI PANEER

Cottage cheese and buttered tomato gravy served with secret spices

PANEER LABABDAR

Cottage cheese cooked in rich tomato gravy with rare ground spices

CHEESE BUTTER MASALA

Our chef's speciality.

LAZZATDAAR KOFTA

Stuffed with raisins, green chilli and cashew nuts, simmered in saffron gravy

BHARWAN CHAAP MASALA

Cooked in onion tomato gravy with freshly ground spices.

KHUMB DO PYAZA

Mushroom tossed with spring onion. Tomato, chillies & spices

PALAK AAPKI PASAND

Paneeer / kofta/mix vegetable / malai / aloo

MILIJULI SUBZYIAN

Assorted vegetables sauteed with selected herbs & crushed spices.

DUM ALOO

Potato stammered in aniseed & dry ginger flavoured spicy yoghurt gravy.

ALOO GOBHI ADRAKI

Potato wedges & florets of cauliflower cooked with strips of ginger and ground spices

DAL MAKHANI

Chef special black lentil preparation - our chef closely guarded the recipe

DAL TADKA

Yellow dal tempered with curry leaves, onion and dry red chillies in butter.

399

399

399

399

399

375

399

399

349

349

325

325

349

325

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

INDIAN BREAD

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

GUJARATI SPECIAL

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



GUJARATI SPECIAL

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

THALI

GUJARATI FIX / UNLIMITED THALI TRADITIONAL TASTE OF GUJARAT	200 / 275
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	
ROYAL KATHIYAWADI THALI	250
Authentic saurashtra 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, (buttermilk)	
PUNJABI FIX THALI FLAVOURS OF PUNJAB	250
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	
MAHARAJA UNLIMITED PUNJABI THALI	400
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	

SIZLING SIZZERS

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 andiachha 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 sugar 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 flavours 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 for food to be cooked and to be served on tables