

*Janet*

By Avinash Martins



## *A Celebration of Wonder and Taste*

Janôt is an old Portuguese expression—an exclamation of beauty and delight. It's a word Chef Avinash heard often from his grandmother, now lovingly revived through this restaurant. In honoring that memory, Janôt becomes a space where tradition meets imagination.

Our approach to food is intentionally fluid. Unbound by cuisine, yet rooted in a deep reverence for ingredients, we allow the seasons, the land, and the stories behind each element to guide us. Every dish is a thoughtful expression—personal, place-driven, and crafted with care.

At Janôt, we invite you to experience not just a meal, but a moment—unexpected, heartfelt, and quietly extraordinary.

## HERBIVORE APPETIZERS

<b>SPANAKOPITA! NOT THE GREEK VERSION</b>  	450
Tambdi bhaji spanakopita, cashew butter, filo, white wine, garlic	
<b>CORNSTAR (TEXTURES OF CORN)</b>  	500
Bhutte ki kees, spiced corn flakes, truffled corn	
<b>BRI-TOMA</b>  	500
Brie, Mozzarella, sundried tomato, kulcha, essence of truffle	
<b>HIP HOP HOPPER</b>  	450
Kerala style appam, pepper chilli mushrooms, salad	
<b>NEST IN THE FOREST- VEG</b>  	500
Silken tofu, spiced edamame, popiah sheet shell	
<b>RAJASTACOS</b>  	500
Kathal laal maas, rumali, birria rassa	
<b>JUST BEET IT</b>  	500
Beetroot thoran tikki, thoran crumble, pine nuts, nimboo achar aioli	
<b>BENNE-FIED</b>  	450
Benne soft shells, Mumbai soya matar kheema & cashewnuts	
<b>WOK A BY BABY</b> 	450
Khau galli styled wok tossed veggies	
<b>BURATTA, PALAK PATTA CHAAT</b> 	550
Buratta, crispy greens, Janot chowpathy spice mix	

Please inform your server of any allergies and diet restrictions.  
The server will be glad to assist you with any queries on the menu.  
A Discretionary 10% service charge will be applied and other Taxes as applicable.

          
Gluten Dairy Nuts Shellfish Fish Soy Egg Sesame Mushroom

## CARNIVORE APPETIZERS

<b>SPANAKOPITA OUR WAY-GAMBAS</b> 	500
Prawns, cashew butter, filo, white wine, garlic	
<b>FIREBALL</b> 	500
Naga chilli, tongarashi, furikake, oyster sauce, chicken spheres	
<b>BRI- TOMA CHICKEN</b> 	500
Brie, Mozzarella, sundried tomato, kulcha, chicken	
<b>BEEF KALLAPPAM</b> 	500
Kerala style appam, jammy egg, roast beef pepper chilli, salad	
<b>NEST IN THE FOREST - NON VEG</b> 	550
Crab & Egg Akuri, Popiah shell	
<b>LAAL MAAS LOCO</b> 	600
Mutton laal maas, rumali, birria rassa	
<b>GILL - T CUTLETS</b> 	550
Fish Thoran tikkii, thoran crumble, pine nuts, nimboo achar aioli	
<b>BENNE FIED - MUTTON</b> 	600
Benne soft shells, Mumbai mutton kheema	
<b>AVO &amp; CRAB</b> 	650
Ghee roast sauce, crab meat, avocado, poached egg	
<b>RIB-EL</b> 	600
Gochujang vindaloo pork ribs, homemade smoked ranch	
<b>PRAWNS MARY</b> 	600
Mahua infused prawns, tempura fried prawns, bloody mary, roasted pineapple and dill yoghurt sauce	
<b>TENDERLOIN CARPACCIO</b>	550
Salad, french caper berries, sharp mustard & limboo emulsion	

Please inform your server of any allergies and diet restrictions.  
The server will be glad to assist you with any queries on the menu.  
A Discretionary 10% service charge will be applied and other Taxes as applicable.



## MAINS- VEGETARIAN

<b>THE MUSHROOM'S ACT</b> 	<b>700</b>
Goat cheese & truffle mash, mushroom pate, Kerala style pepper mushroom Calorific Value (Approx)- 450 Kcal	
<b>ROASTED SWEET POTATO</b> 	<b>650</b>
Cherry tomato pastiche, green pea ragout, Gochujang sauce, parmesan foam Calorific Value (Approx)- 350 - Kcal	
<b>BREADFRUIT / BROCCOLI STEAK</b> 	<b>750</b>
Beetroot hummus, spicy black eyed beans ragout, toasted pine nuts, tambda rassa Calorific Value (Approx)- Breadfruit- 450 kcal; Broccoli- 420 Kcal	
<b>JACKFRUIT HERB CHILLI RUB</b> 	<b>650</b>
Pommes mash, caramelized shallots, spring vegetables, au jus Calorific Value (Approx)- 400 Kcal	
<b>AVOCADO POLPETTE</b> 	<b>650</b>
Badami shorba sauce, thecha, almond flakes, parmesan crisp Calorific Value (Approx)- 520 Kcal	
<b>ASPARAGUS</b> 	<b>700</b>
Peruvian asparagus, sundried tomato ghee roast, jambalaya Allergens- Lactose Calorific Value (Approx)- 450 Kcal	

Please inform your server of any allergies and diet restrictions.

The server will be glad to assist you with any queries on the menu.

A Discretionary 10% service charge will be applied and other Taxes as applicable.



Gluten Dairy Nuts Shellfish Fish Soy Egg Sesame Mushroom

## MAIN COURSE (MEATS)

<b>ASADO</b> 🍷	700
Spice rub pork belly, lacto fermented plums & apple kachampuli glaze, risotto refogado Calorific Value (Approx)- 550 Kcal	
<b>MOFONGO</b> 🌿 🍷	900
Tiger prawns, timur spice mix, fried plantain & sofrito, menaskai gojju sauce, rawa dosa crisps Calorific Value (Approx)- 450 KCal	
<b>ROASTED CHONAK</b> 🍷 🐟	750
Sea bass, cherry tomato pastiche, green pea ragout, roasted banana & coconut sauce Calorific Value (Approx)- 420 Kcal	
<b>CHICKEN ROULADE</b> 🍷 🥚	750
Kori Gassi sauce, torched rice, onion bhajji, boiled egg Calorific Value (Approx)- 450 Kcal	
<b>CHICKEN POLPETTE</b> 🍷 🌿 🐟	750
Badami shorba sauce, thecha, almond flakes, parmesan crisp Calorific Value (Approx)- 475 Kcal	
<b>BEEF TENDERLOIN</b> 🍷	800
Pomme mash, caramelized shallots, spring vegetables Sauce : 70% dark chocolate sauce Or Classic au jus Calorific Value (Approx)- 850 Kcal	
<b>LAMB CHOPS</b> 🌿 🍷	2400
Australian lamb, beetroot hummus, chimichurri, tambda rasa Calorific Value (Approx)- 730 Kcal	
<b>GAUCHOS PLATTER</b> 🍷 🥚	2500
Chateaubriand steak, pork belly, Chicken Roulade, fried egg, parmesan tomato, hand cut truffle fries Chicken Jus, Truffle butter, Chimichurri Calorific Value (Approx)- 1,200 Kcal	

## SALADS

<b>SEAWATER SUNGATA &amp; ROCKET SALAD</b> 🐚 🌿 🍷	700
Ginger lime emulsion, pepper coulis, honey comb, puffed quinoa, edamame Calorific Value (Approx)- 280 Kcal	
<b>GOMAE SALAD</b> 🌿 🍷	500
Spinach, Tambdi Bhaji, toasted sesame, tofu chunks, crispy goan seaweed Calorific Value (Approx)- 220 Kcal	

Please inform your server of any allergies and diet restrictions.  
The server will be glad to assist you with any queries on the menu.  
A Discretionary 10% service charge will be applied and other Taxes as applicable.



## DESSERTS

<b>RAW HONEY FLAN</b> 	<b>450</b>
Almond crumble, honeycomb tuile, seasonal fruits & berries Calorific Value (Approx)- 320 Kcal	
<b>DARK CHOCOLATE AND ORANGE MARQUISE</b> 	<b>450</b>
Cocoa cream, chocolate crumble, ice cream, orange marmalade Calorific Value (Approx)- 350 Kcal	
<b>JAGGERY CHEESECAKE</b> 	<b>400</b>
Baked cheesecake, cream cheese frosting, brandy snaps Calorific Value (Approx)- 400 Kcal	
<b>HAZELNUT CHOCOLATE TART</b> 	<b>500</b>
Almond flour, feuilletine, hazelnut, dark chocolate Calorific Value (Approx)- 450 Kcal	
<b>APPLE STRUDEL</b> 	<b>450</b>
Mulled wine reduction, rabri, pistachio gelato Calorific Value (Approx)- 400 Kcal	

Please inform your server of any allergies and diet restrictions.

The server will be glad to assist you with any queries on the menu.

A Discretionary 10% service charge will be applied and other Taxes as applicable.

          
Gluten Dairy Nuts Shellfish Fish Soy Egg Sesame Mushroom