

Manish Mehrotra, corporate chef, Indian Accent, New Delhi & New York



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The only restaurant from India to claim a spot on the coveted Asia's 50 Best list three times in a row, New Delhi's [Indian Accent](#) has captured the imagination of trendy desis at home and abroad, with its innovative dishes and presentation, such as a blue cheese naan, burrata papdi chaat and baingan bharta served in a cornetto-style cone. "People called us crazy for starting an Indian restaurant in Delhi without having butter chicken on the menu," recalls Manish, the man credited with reinterpreting Indian cuisine for a worldly, urban audience and inspiring a generation of young Indian chefs. And when you ask him about his views on the much abused term, 'modern Indian cuisine'? "If you can't make a good seekh kabab, there's no point trying to create a fusion dish out of it. We have to keep innovating, but still stay true to who we are." After launching in New York City in 2016, Manish is gearing up for London in October 2017.