

## Restaurant Review

### INDIAN ACCENT

Modern Indian

#### DECOR ★★★★★½

The one factor that was missing in the old location at New Friends Colony, was space. For the first eight years of its life, one of Delhi's best-known restaurants was a supremely low-key eatery in a largely residential colony. Today, it occupies the space vacated by On the Waterfront, right at the entrance of The Lodhi. There is a bar, four tables on the water in a glassed-in enclosure that is no short of magical, private dining rooms and a dining room in the same mould as the Indian Accent at The Manor: no fuss white table cloths, and a spacious room, with large windows and little ornamentation. The style of service is international: the servers are polite and efficient, but the fawning of other Delhi restaurants is thankfully missing. The four tables over the water are 11, 12, 13 and 14 and they are available at no extra charge, so do specify that when you are making a reservation. It is necessary to book a table here. I visited on a Friday afternoon and again on a Tuesday night and at both times, the 80-seater restaurant was full to capacity.

#### FOOD ★★★★★½

Says chef Manish Mehrotra, "When you order the degustation menu, after every dish, I want you to



An eight-year old city icon moves location

wish there was one bite more. That's when I know it is successful." The best part is that the vegetarian degustation menu (₹ 3,400 + taxes) is as great as the meat and seafood one (₹ 3,500). The puchkas with five waters (mint, tamarind, beetroot, pineapple, yogurt) comes in tiny shells so that you don't have to abandon your table manners at an upscale restaur-

rant, yet still have the thrill of roadside eating. Kashmiri morel musallam and its meaty counterpart, murg musallam both let the delicate sauce recede into the background, while letting the texture take over. Jackfruit and potato podimas with coconut curry and tamarind



## WINE & DINE

### TIMES FOOD GUIDE

**Indian Accent:** The Lodhi, Lodhi Road, Tel: 9871117968; **Meal for two:** ₹ 7,000 plus taxes; **Timings:** 12.30pm-3 pm, Dinner services at 7 pm-9.45 pm; Credit cards accepted, alcohol served



**RATING:** ■ Food: 4.50  
■ Service: 4.50 ■ Décor: 4.50

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(5) Excellent (4) Very good (3) Good (2) Average (1) Poor

**Must Try:** Beetroot peanut butter chop; homemade chicken curry and turmeric rice; custard apple cream

crab with coconut curry are amazingly accurate recreations of the real thing. Indian Accent — in common with many new-age, chef-led restaurants — prides itself on its degustation menus.

#### PLUS AND MINUS

No fewer than 35 wines are offered by the glass. This is an iconic Delhi restaurant to recommend to visitors from out of town. It has two branches, one in New York and the other shortly opening in London.

— MARRYAM H RESHII

## 7-Course Buffet

7-Course Buffet @ Jungle Jamboree



Enjoy the jungle and aqua themed extravaganza with 7-course buffet at ₹ 499 all inclusive onwards or savour the delectable a la carte options from Indian, Chinese and Continental cuisine.

**Contact:** Jungle Jamboree, Noida 7290901459; Sec 29, Gurugram 9717288300; Rajouri Garden 9599009541; Connaught Place 8588871100



## Hunter's Lounge

Hunter's Lodge @ JJ, Third Floor, P-17, Outer Circle, Connaught Place

Hunter's Lodge at JJ is the perfect getaway with a hunter's den theme, log cabin, the wild bar zone and all-day DJ. Check the new fusion menu in Hunters Lodge @ JJ including cigar rolls, hot pots, dimsum pops, mini burgers, butter chicken and chilli paneer samosas, keema paos and more along with your favourite multi cuisine classics.

**Contact:** 8588873300

### GET LISTED, GET HOT

Staging a play, a dance recital, organising an art show, hosting a food festival / screening or having a top DJ/Musician perform? Send us your event details at: [delhi@timescity.com](http://delhi@timescity.com)  
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