

New Delhi's Most Celebrated Restaurant Has Opened A NYC Location



What's arguably New Delhi's most popular and respected fine dining restaurant has seen fit to grace New Yorkers with its presence. [Indian Accent](#), owned by Rohit Khattar with a kitchen helmed by Manish Mehrotra, has opened adjacent to Le Parker Meridien hotel in the tony reaches of the upper west 50s. In addition to gourmet Indian fare, with influences across the country, they'll be doing a special tip of the hat to NYC with their kulchas, breads stuffed here with pastrami and a mustard butter.

The menu consist of either a chef's tasting menu of seven courses (\$110) or as an a la carte tasting menu of two (\$55), three (\$75) or four (\$95) courses. All of the dishes sound incredible, like the butter pepper garlic paneer, baby squid with crispy rice and everything chutney and paper roast dosa with wild mushrooms, black truffles and water chestnuts. Their airy, sweet take on makhan malai employs traditional saffron plus a brittle made with rose petals and almonds.

They're serving wines and cocktails, but there's a focus also on non-alcoholic beverages, including a pairing for the chef's tasting menu. You'll find a large tea selection as well, including a \$15 tea service to accompany any of the menu options.

123 West 56th Street at Le Parker Meridien, 212-842-8070; [website](#)

