

February 26, 2016

Indian Accent



The O.G. Indian Accent, opened in New Delhi by restaurateur Rohit Khattar and Indian supertoque Manish Mehrotra, currently sits pretty at No. 77 on S. Pellegrino's World's Best list. At this 70-seat New York sibling, set in the Le Parker Meridien hotel, Mehrotra reprises lauded plates such as sweet-pickle ribs with sundered mango and onion seeds, and a platter of kulcha (North Indian leavened bread) served with butter chicken. Exclusive to the NYC outpost are varieties of kulcha including one with sliced pastrami, as well as dishes like a butter-pepper garlic paneer (prepared in-house through a tedious two-day process) and baby squid with crispy rice and an everything-seasoned chutney. The stateside outpost also offers diners the option of two-, three- and four-course meals, as well as a \$110 chef's tasting menu. Decor nods to materials commonly found in Indian architecture, with a Calcutta gold-marble bar and bronze mirrors offsetting white Venetian banquettes and the pearl-lustered plastered walls from the original. At the center of the dining room is an 11-foot-tall gold-leafed wall, adorned with a geometric Indian jaali motif.