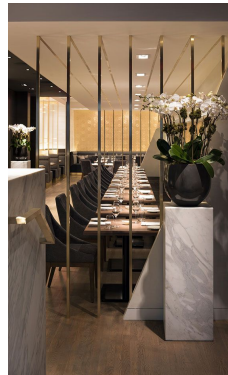


Wallpaper*

April 19, 2016

Indian Accent, New York, USA



Chef Manish Mehrotra brings an elevated take on Indian fare to New York City with the opening of Indian Accent—a stateside outpost of the New Delhi restaurant that opened in 2009. The modern, clean-lined space —located adjacent to Le Parker Meridien in midtown Manhattan and designed by NYC-based firm BHDM —is layered with luxe materials and textures, like Calacutta marble, brushed brass and walnut wood, while the palette of grey-scale neutrals is accented with gold tones, including a lustrous, geometric mural at the back of the main dining room (by artist Dean Barger) that gives the restaurant a warm glow. ‘Our goal was a clean, contemporary, almost quite, dining room where the food could take centre stage,’ says BHDM founding partner Dan Mazzarini. ‘Through the process, though, we decided to incorporate hints of Indian notes: plaster walls and stone echo materials found in Indian architecture, and the jali pattern of the gold back wall and velvet banquette upholstery is inspired by Indian motifs.’

The restaurant’s concise menu — a flexible pre-fixe style where diners can choose from three or four courses, or a chef’s tasting — draws influences from regions throughout India. Dishes like pork belly vindaloo and shiso leaf chaat are representative of Indian Accent’s overarching theme of reinvented classics. Following in suit, the inventive cocktail lineup feels familiar, but it’s infused with unexpected ingredients like curry leaves and saffron honey. If you find yourself at the bar late, make an insider’s move and order the Yoga Flame (ie: a flaming old fashioned), it’s not on the menu, but your bar tender will be happy to oblige.