

ZAGAT®

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OPENINGS

First Look: Indian Accent Brings Global Flavors to Midtown



The gist: This popular New Delhi import has landed in Midtown. Opening Thursday at the Parker Meridien Hotel, the spot features modern Indian cuisine from chef Manish Mehrota. The original Indian Accent opened in 2009 at The Manor hotel in New Delhi, quickly securing its place as one of the top restaurants in the country.



The food: The menu focuses on composed plates that can be ordered in either two, three or four courses, or in a set chef tasting menu of 7. Expect modern Indian fare like shiso leaf chaat (pictured at top); silken tofu kof ta with quinoa pulao and bottle gourd curry (above); and pork belly vindaloo. See opening menu below.

The drinks: Led by beverage director Daniel Beedle, the comprehensive drinks menu spans wines, cocktails and, of course, tea. The 300-bottle wine list emphasizes what pairs well with spice, focusing on sweet rReslings and light reds. And the to-be-revealed cocktail list, built around Beedle's visits to Indian spice shops, also kept sub-continental flavors in mind when refreshing boozy classics. Cocktails and wines are available à la carte or in a curated pairing with the tasting menu.



The space: This sleek, clean restaurant boasts 70 seats with additional room at the bar. Guests will immediately notice influences of Indian architecture – brass, marble and plaster – as well as a back dining room finished with pearl lustered walls like those at the Delhi location.



The details: *123 W. 56th Street; 212-842-8070*