

## New York gets an Indian Accent

Chef Manish Mehrotra's iconic Delhi restaurant opens its first outpost



Duck Chettinad, foie gras, idli and pearl onion chutney at Indian Accent, New York. Photo: Christopher Villano

It's made waves on India's dining scene and just bagged the 9th spot on Asia's 50 Best Restaurants list. Now, Indian Accent has gone global with its first outpost at the Le Parker Méridien New York.

The New York chapter will serve contemporary Indian fare made from globally sourced ingredients. While many of your favourites from Indian Accent, Delhi, find their way to the

menu, some dishes, such as pastrami with mustard butter, are additions that reflect New York's food culture.



The dining area at Indian Accent, New York. Photo: Christopher Villano

Other delicacies include sweet pickle ribs with sundried mango and onion seeds, potato sphere chaat with white pea mash, butter pepper garlic paneer, baby squid with crispy rice and everything chutney, pork belly vindaloo with Goan red rice, and desserts such as makhan malai with saffron milk. You can choose from a two, three or a four-course meal, or if you're up for it, a set seven-course chef's tasting menu.