

**INDIAN ACCENT, LONDON OPENS DECEMBER 14**



**RESERVATIONS** are now being taken for Indian Accent, London opening on **Thursday, December 14**. Located in the heart of Mayfair on Albemarle Street, Indian Accent London will follow in the footsteps of its multi award-winning outposts in New Delhi and New York.

Indian Accent offers an inventive approach to Indian cuisine. The New Delhi branch is the only restaurant from India on the World's 50 Best list the past 3 years, and was also awarded the San Pellegrino Best Restaurant in India on Asia's 50 Best List for each of those years. In 2017, Trip Advisor has rated Indian Accent No. 1 in India (an honour it has held for the past 4 years), No. 2 in Asia and No. 19 in the World. It's New York location was ranked amongst the best new restaurants of 2016 by several publications, including Zagat, Eater, TimeOut; and is currently among the top 5 restaurants in the city on TripAdvisor.

**Chef Manish Mehrotra** reinterprets nostalgic Indian dishes with openness towards global techniques and influences. Dishes such as **soy keema, quail egg and lime leaf butter pao**; and **kashmiri morels, walnut powder, parmesan papad**, will excite the adventurous while satisfying traditional palates. Mehrotra highlights rarely seen Indian foods such as **makhan malai**, a medieval dish made of aerated milk infused with saffron; and playful presentations such as the **ghee roast lamb with roomali roti pancakes**, inspired by the format for Peking duck. The London location will also feature local produce and creative spins on British classics such as black pudding, stuffed here inside **kulcha** flatbreads.

Indian Accent shall open for lunch, Mondays to Saturdays, and for dinner daily. At dinner, a 9-course Chef's Tasting Menu (£80) is offered, along with 3 course (£55) and 4 course (£65) prix-fixe menu options that include accompaniments. Lunch shall feature a 2 course (£25) and a 3 course menu (£30) with accompaniments, a 6 course tasting menu (£45), and an à la carte menu.

Group Beverage Director, Daniel Beedle's wine list for the New York location is highly acclaimed, having been named by *Wine Spectator* among the 50 best in NYC and by *Wine Enthusiast* among the 100 best wine lists in the USA. An equally interesting wine list has been crafted for London. The cocktail selection comprises hits from New York and exciting additions for London, like the Albemarle Chai Punch—a house-made milk punch featuring Batavia Arrack, Earl Grey, and Virgin Amaro. A glass cabinet in the lobby is stocked with a large selection of rare whiskies. Whisky flights are also offered along with wine pairings and premium wine pairings for the Chef's Tasting Menu.

Set across two floors, the restaurant, designed by Design LSM, has reimagined materials familiar in Indian architecture. A combination of brass, marble and combed pearl-lusted walls create a contemporary backdrop complete with rich crushed emerald green velvet upholstery.

A striking spiral staircase leads to the intimate lower ground floor restaurant. A private dining option for 12 – 25 people is also available here.

Indian Accent's contemporary spin on traditionally grounded recipes, both nostalgic home dishes and unusual foods from lesser known Indian regions and communities, has made it the leading destination for modern Indian food in India. The restaurant is excited to bring its cuisine to diners in London.



**FACT SHEET:**

**Restaurant Opening Hours:**

**Dinner:** Monday – Saturday; 5:30 pm - 10:00 pm

**Lunch:** Monday – Saturday; 12 noon - 2:00 pm

**Address:** 16 Albemarle Street, London W1S 4HW; **Nearest Tube:** Green

**Website:** Park [www.indianaccent.com](http://www.indianaccent.com)

**Table Reservations:** [www.indianaccent.com/london/reservations.php](http://www.indianaccent.com/london/reservations.php)

**Facebook:** @indianaccentrestaurant

**Instagram:** indianaccent

**Twitter:** @Indian\_Accent

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