

March 1, 2016

OPENINGS

Pgy '[qtmHas a New Destination for Ambitious Indian Cooking



Paper roast dosa with wild mushrooms, black truffles, and water chestnuts.

Between [La Sirena](#), [Café Altro Paradiso](#), and [Pasquale Jones](#), it seems like every major New York opening as of late is an Italian restaurant. Not the case, obviously, with [Indian Accent](#): It's the first international location of an award-winning restaurant in New Delhi, and it has opened adjacent to [Le Parker Méridien](#). Restaurateur Rohit Khattar and chef Manish Mehrotra's [menu](#) includes stuffed kulchas (a signature dish), potato-sphere chaat with white-pea mash, and more traditional dishes like butter chicken. There's a unique pricing structure: two courses for \$55, three for \$75, four for \$95, and a chef's tasting for \$100 — with accompaniments available à la carte. Take a look at the space and a few plates:



Dal gosht: lamb, lentils, cumin sunchokes.



Potato-sphere chaat with white-pea mash.



Sweet pickle rib with sun-dried mango and onion seeds.



Butter chicken kulcha with black-dairy dal and fennel-dill raita.



Baby squid, crispy rice, everything chutney.



Mumbai's the Word: East India Solera sherry, rye, jaggery.



BHDM designed the space.



And here's the bar.

[Menu \[PDF\]](#)

Indian Accent, 123 56th St., 212-842-8070