

No.22

Indian Accent

New Delhi, India



On the pass:

Manish Mehrotra

Style of food:

Modern Indian

Standout dish:

Black pepper prawn with kundru bhaji and sago papad

Contact:

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www.indianaccent.com

Adventurous modernity from a bright star in India's culinary firmament

This luxurious but ultra-contemporary restaurant, set within New Delhi's upscale The Manor hotel, offers arguably the most creative cooking on the sub-continent. Trained at Mumbai's prestigious Institute of Hotel Management, charming chef-patron Manish Mehrotra is increasingly acknowledged as a pioneer both at home and on a global scale. His cooking is an eclectic marriage of world food and Indian culinary philosophies that results in wacky-sounding but sublime, intelligent dishes.

Dishes such as duck khurchan cornetto, golden garlic raita and chilli chutney, or a dessert of fresh tandoori figs, desi daru reduction and dault ki chaat, are intricate and unusual, but beautifully executed. Unlike many gastronomic experiences, dining remains pleasingly tactile with lots of items to be picked up and eaten by hand – not least the exceptional meat-filled breads. If you're not too distracted by what's on the plate, the restaurant has fantastic views over the hotel's perfectly manicured garden.

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