

Delhi's famous Indian Accent restaurant now has a new location

Warning: This will cause serious hunger pangs

BY AMRIT SHARMA NOVEMBER 16, 2017



This has been a very busy period for Indian Accent. Last year started with the launch of a new restaurant in New York, followed by news of opening in London at the end of this year and back in home country, they surprised everyone by announcing the move from their decades old setting at The Manor in New Friends Colony to the hip Lodhi Hotel. Elle was there amongst the first guests invited to sample the reworked menu and to take in the new venue.

Indian Accent has taken over the old On the Waterfront premises and the full glass interiors overlooking the water body and the glass atrium, make a stunning setting for the gastronomic extravaganza that Indian Accent promises. With more covers than before, a bar/waiting area and a private party area upstairs, the new venue should allow more Delhiites to experience this one-of-a-kind restaurant.

We were seated in the glass atrium taking full advantage of the winter afternoon sun and after a welcome drink of sparkling wine, we decided to go for the Chef's tasting menu with a few iterations. The meal started with 5 water puchkas — delicate golgappas paired with 5 different waters, that went from tangy to sweet and were a perfect amuse-bouche to tease you with what lay ahead.



This was followed by the duck khurchan cornet — succulent duck stuffed in pastry cornets with a herb yoghurt and chilly chutney. We veered off the menu for the next course opting for the soft shell crab with roast almonds podi and tomato thokku chutney which is something we had never tried before and we highly recommend it. The next course was the meetha achar pork spare ribs which has always been on top of our list of must-haves at the restaurant which was followed by a palate-cleansing anar and churan kulfi before the mains — Tamarind Crab, accompanied by beans foogath, coconut curry, black dal, chestnut and wasabi raita and an assortment of kulchas.

We were stuffed to the gills by the time we finished the mains and had to struggle with the excellent dessert selection of custard apple cream, carrot halwa crumble and fig and whiskey ice cream. We were a sated happy lot by the time we finished the meal and an afternoon siesta was definitely on the cards!

The chef's tasting menu costs Rs 3,500/person excluding taxes. Indian Accent, The Lodhi, Lodhi Road, New Delhi Reservations mandatory - Tel : +11 6617 5151



Butter Baked Scallops Saffron Cream Cauliflower Sago Crisp



Baingan Bharta Cornettos with Fresh Feta Yogurt



Masala Wild Mushroom and Water Chestnut Paper Roast Dosai