



old world hospitality private limited is proud to welcome you to indian accent. chef manish mehrotra, our executive chef - pan asian cuisine, has travelled extensively around the world to create an authentic pan asian menu for 'oriental octopus' (new delhi & noida), an eclectic pan asian one (with chettinad dishes too) at 'tamarai', london and now an inventive indian menu for 'indian accent' at the manor.

seasonal, organic where possible and fresh local produce join unusual ingredients from world cuisine to create a menu that we hope will excite the adventurous, yet satisfy traditional tastes and evoke nostalgia. this is Indian food for the twenty first century – a unique marriage of global ingredients and techniques with the flavours and traditions of India.

soup & starters

- thanda badam shorba, raita emulsion, badam papad 325
- panko crusted bharwan mirch, goat's cheese mousse, chilli aam papad chutney 325
- wholemeal and semolina puchkas, masala cous cous, five waters 225
add a shot of belvedere vodka 270
- jimmikand anjeer kabab, beetroot tikki, amla confit, raw mango chutney 325
- baked paneer pinwheel, indian pesto 325
- chicken tikka salad and khakra mille feuille, simla mirch mayo 375
- foie gras stuffed galawat, strawberry green chilli chutney 650
- galangal infused patrani mekong basa, tomato shorba essence 525
- roast scallops balchao, saboodana papad, kokum powder per piece 350
- tandoori scottish salmon, dill leaves, greek style yoghurt 875

mains

- tandoori broccoli, american corn, organic goji berry curry 625
- masala morels, water chestnut, asparagus, paper roast dosai 875
- tofu nariyal ke kofte, squash curry sauce, parmesan papad 625
- kashmiri tamatar chaaman grilled, lotus root - three ways 625
- bhatti murgh, wild mushroom saffed makhni, missi focaccia 625
- garlic and khada masala roasted tandoori chicken, salad raj kachori 625
- tamarind glazed new zealand lamb shank, khasta roti fingers, crisp potato sayviah 1250
- pan fried pork belly, vindaloo masala, red rice 750
- black tiger prawns, button onions, tellicherry pepper 975
- rice crusted red snapper moily, local greens, pinenut poriyal 725



sides

- zeera gnocchi anardana, organic mustard oil 225
- anaar and avocado raita 150
- dal of the day 175
- steamed dehradun basmati 175
- cous cous tahiri 225
- wild mushroom kulcha, truffle oil drizzle 255
- assorted bread basket 275
- tawa vegetables, sumac, kalamata olive 225
- foie gras maska naan 275

desserts

- betel leaf panna cotta, gulkand jelly, frosted wild rose petal 375
- exotic fruit platter, 'chor bizarre' shikanjvi ice 395
- kinnaur apple, shakarpara crumble, homemade vanilla bean ice cream 375
- 'old monk' rum balls, valrhona chocolate sauce 475
- coconut and jaggery brûlée, ruby grapefruit pops 375
- kahlúa, baileys, cointreau chuski trio 375
- trio of seasonal ice creams - coconut jaggery, spiced chocolate, mango 275

to best enjoy the indian accent experience, please ask for the
chef's tasting menu paired with wines by charles metcalfe
non vegetarian: rs 1900 per person; rs 975 per person - lite tasting menu
vegetarian: rs 1800 per person; rs 875 per person - lite tasting menu
add rs 1000 per person for 5 half glasses (75ml) of wine

government taxes as applicable, service charge extra

- vegetarian dishes