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Manor doles out Indian food with a twist

SHEKHAR GHOSH

Delhi

## THE MANOR BORN

Contemporary Indian with wine pairings, **Indian Accent** is a concept whose time has come.

**D**own an endless road in spiffy New Friend's Colony is The Manor, formerly an Aman-owned hotel, now in the sure grasp of the charming Rohit Khattar. Khattar has a string of restaurants across the continents—Tamarina and Chor Bizarre in London and Oriental Octopus in Noida, etc. He's best-known for taking Asian cuisine and playing with it, but this time, it's a departure. He realised that his foreign guests—and almost all the guests are from abroad—didn't want some clever Pan Asian fusion concept when they came down for dinner. They wanted Indian *khana*. So, he obliged.

Chef Manish Mehrotra has fashioned a contemporary menu of comfort food with a twist—*foie gras*-stuffed *galawat* or *dosa* with *masala morels* and water chestnuts. The *golgappas* go down a treat, each one perched on a variety of piquant sauces. And with every bite—we recommend the chef's tasting menu, a total of 14 courses in all—he has engaged the famed wine consultant Charles Metcalfe to choose the appropriate reds and whites. Our wine expert Sourish Bhattacharyya explores Metcalfe's art in his column this month. **M**

SANJIV BHATTACHARYA

**ADDRESS:** 77 Friend's Colony (West), New Delhi

**CONTACT:** +91 11 2692 5151

**OPEN:** 7-12

**MEAL FOR TWO:** Rs 5,800 (non-veg tasting menu, including five wines)

**MUST TRY:** Tamarind-glazed Lamb Shank, Smoked Salmon Thayar Satham, Old Monk Rum Balls with Valrhona Chocolate Sauce