

NEW DELHI – ARTICLES & REVIEWS

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REVIEW: FOOD (SUMMER MENU, INDIAN ACCENT)

Beat summer blues with shikanjvi 'n arbi satay

SAXENA S, BUZZ BUREAU

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Summers are finally here and how... Though officially April is springtime and the summer is another month way, one can say that it is here. The sad part is that the rain that few parts of the capital received last week did nothing to bring respite.

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Refreshing fruits and juices fare...

soothe your fazed nerves.

This does not mean that one can't celebrate the early advent of summer. And what better way than to head out to Indian Accent, The Manor in New Friends Colony and try out the new menu that has been put together.

Those who are a regular at The Manor would agree that whether the items in the menu are old or new, the visitor to this place is never leaves disappointed. If you not familiar with some of the things on the menu, the staff is quick to come to your aid and will tell you exactly what you need to order.

Even if you love your wine or beer, the *shikanjvi* here is a must. It has the right blend of sweet, sour, salt and other condiments. On a blistering summer, the drink is sure to

One always wants to eat food that is cool and has plenty of water content. Chef Manish Mehrotra has ensured that there is perfect balance in the menu. "We have had to retain some of the more popular dishes in the menu. However, we have given it a twist to add certain uniqueness," says Mehrotra.

And he is quite right. To do away with the blue cheese naan would have indeed been sacrilege. Tiny naans filled with cheese is another must here. Be careful – let the bread cool down or you might be in danger of burning your tongue.

A new addition to the menu is foie gras. For those who don't know that that is, it is goose/duck liver. At the Indian Accent they serve goose liver. It is considered to be a delicacy. If you are not the kind who likes to be adventurous, this is not for you.

However, if you don't mind experimentation, the foie gras would probably be the right place to start. It has a creamy and soft to taste, has a fish like smell (though it has nothing remotely to do with fish) and it full of fat. The chef tells you that it also very high on calories.

If you like sea-food, try the scallops. The chef has come up with a recipe that is most singular – blending the Indian spice. Served with gobhi mussallam and spicy deep fried papad, the dish is interesting.

The chef also has a few sumptuous recipes for the vegetarians. Tawa arbi satay with peanut nariyal chutney, etc. In case you want to try the chef's tasting menu, you can go for the best at Indian Accent – Rs 1900 for non-vegetarian and Rs 1800 for vegetarian. One can add 5 half glasses of wines which go well with the food for just Rs. 1000.

So what are you waiting?