



The Indian cuisine revolution in NYC started with Devi back in 2004! Being the first ever Indian restaurant to bag a Michelin star for two years in a row, Devi took Indian cuisine beyond Chicken Tikka Masala and beyond curry (Murray) Hill. It made the food critics of the genre of Gael Green and Frank Bruni give smashing reviews and stars: NY Times 2 stars, NY Magazine 3 stars.



Curried Shrimp and Halibut Pancakes

Originally conceptualized by cookbook author and renowned culinary authority Suvir Saran, the restaurant has seen some personality exits and some new faces tending the floor and kitchens over the past few years. A refreshed Devi has a gorgeous dining room, with hanging colorful lamps, Indian craftsmanship adorning the walls and eclectic music. As General Manager Kunal Lamba puts it, 'Devi's dining room is so Indian, yet so chic New York'

Devi is launching its Brunch menu this summer. What is noteworthy is that the management is not planning on revealing the identity of the chef who is curating this menu. "That would be done post launch when we have hung-over patrons digging on innovative brunch classics with an Indian accent. One teaser I have for you is that my brunch chef has over one million views on YouTube," says owner Rakesh Aggarwal.

Steering away from this suspense, the menu would be a simple 10-dish brunch menu with a variety of traditional brunch classics in their Indian avatars. Dishes like 'Curried Shrimp and Halibut Crepes with Golden Caviar' will adorn the menu.

The chef will use Indian ingredients like chicken tikka masala the way it has never been used to make something like a Masala Croque Madame replacing ham with small bits of chicken tikka masala.



Masala Croque Madame

Indians in India eat a lot of goat and call it lamb. Even a five star hotel's Indian menus will nonchalantly say 'Lamb Vindaloo' when it's clearly a 'Goat Vindaloo'. So the brunch will feature a 'Goat Meat Burger with Red Onion Confit and Roquefort Cheese' for the meat lovers.

How about Masala Home fries with Balsamic glazed Portabella for sides?

At Devi brunch, you can either cure a hangover, or keep the party going with bottomless brunch cocktails like a beer concoction with ale, bourbon, pomegranate and lime juice!

All this is for a special launch price of \$22 a person, one entrée, unlimited sides, tea coffee and bottomless cocktails!

Buskers will find a new home in Union Square where the management is inviting the best talent in NYC Subways to perform during brunch hours. After observing the response in the first few weeks they also plan a DJ in their mezzanine playing eclectic ambient music.

Launch is planned for early July. A series of press and friends, family and neighbors weekend event will mark the soft launch.

Please respond to this release so we could invite you for the launch events, which would be July 6, and July 13 weekend of 2013.



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