

Date: October 15, 2025

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Times SquareChronicles

Utsav: A Skywalk to Flavor, Culture, and Culinary Celebration in the Heart of Midtown

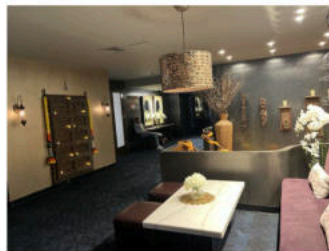


Rising above the hustle of Times Square on a glass skywalk between 46th and 47th Streets, Utsav isn't just a restaurant — it's an ascent. A portal. A woman-owned oasis suspended in Midtown's chaos, where the sensory overload of the city falls away, replaced by saffron-scented air, velvet spices, and warm hospitality that feels both cosmopolitan and deeply personal.



Nandita Khanna

Now celebrating 25 years of culinary brilliance, Utsav stands as a tribute to tradition, innovation, and the quiet power of a woman's vision. Founder Nandita Khanna has infused every corner of the space — and every bite on the menu — with the legacy of her family's storied culinary lineage. With roots in Calcutta and Tokyo (her family helped shape India's oldest Indo-Chinese institution, BAR-B-Q), Khanna's approach to Utsav is both reverent and refreshingly bold. This is a place where three distinct cuisines — North Indian, Indo-Chinese, and Bengali — live in seamless harmony, curated by chefs who were trained in the birthplace of Indian-Chinese fusion itself: Calcutta.



The journey begins on the lower level, where a vibrant bar pulses with color and craft. But it's the upper floor — a luminous expanse of floor-to-ceiling windows — that truly lifts the spirit. There, the noise of New York dims to a hush, and you feel as if you've stepped into a higher realm. It's the kind of place that invites long conversations, laughter, and a lingering sense of nourishment that transcends food.



Our evening began with drinks that could rival any high-end cocktail bar in Manhattan — each glass a passport to a different country.



The Kolkata Story

The Kolkata Story (\$16), with old monk dark rum and cinnamon, carried the warmth of nostalgia and spice.



Nimbu Pani

The housemade Nimbu Pani (\$7), kissed with ginger, was summer distilled.



Saffron Sunrise

But the standout was the Saffron Sunrise (\$16), which reviewer ElizaBeth declared "the best drink I have ever had" — a stunning blend of vodka, saffron liqueur, lime, aperol, and ginger beer. It's liquid poetry.



Chicken Kali Mirch Kabab

From there, the feast unfolded like a raga — complex, soulful, layered. Each dish felt intentional, with textures and spices that built upon one another like the verses of a song.



The Cream Cheese & Truffle Oil Kulcha

The Cream Cheese & Truffle Oil Kulcha (\$14) — three pillowy breads stuffed with melting cream cheese and aromatic truffle oil — left us speechless.



Tandoori Broccoli

They were followed by the Tandoori Broccoli (\$15), marinated in cheese and yogurt, each bite smoky, creamy, and utterly addictive.



Salt & Pepper Prawn

I truly loved the appetizer of Salt & Pepper Prawn (\$18) that was succulent and so filling.



Kurkuri Bhindi

The Kurkuri Bhindi (\$20) was a revelation. Crispy fried okra dusted with dry mango — a dish we didn't expect to love — became an instant favorite.



Butter Chicken



Naan

For mains, three styles of chicken dishes — the rich Butter Chicken (\$26) and garlic naan variations proved staple-worthy.



Chicken Tikka Masala

bold Chicken Tikka Masala (\$26)



The Hakka Noodles

The Hakka Noodles (Chicken – \$20) rounded out the Indo-Chinese side of the story, satisfying every craving for umami and warmth.



The Gulab Jamun Crème Brûlée

Desserts were just as inspired. The Gulab Jamun Crème Brûlée (\$12) — a cross-cultural marvel — brought together the richness of custard with the sweetness of India's favorite donut in a caramelized crust.



Branded for the 25th Anniversary

With the ability to host up to 180 guests, Utsav isn't just a restaurant — it's a destination. Whether it's a Broadway opening night, a Christmas party, or a private event, the space offers elegance, warmth, and flavor like no other. It's intimate without being small, upscale without being cold, and spiritual without being precious.



Chicken Bharta

isite Dhaba Style Chicken Bharta (\$26), with its shredded tandoori meat, egg, and as — showcased the chefs' command of depth and complexity.



Khichuri

Khichuri (\$22) the soul of Ayurveda on a plate was one of Utsav's rare and shining jewels. Khichuri is a traditional porridge of kali jeera rice and mung dal, delicately cooked with vegetables, coconut, and mustard seed. Revered in Ayurveda as a healing, detoxifying, tridoshic dish, it's more than comfort food — it's medicine for the modern soul. This is a bowl that knows your name, your battles, your longing for simplicity. It alone is worth the return.



Tutti Frutti

A surprise favorite was the off-menu Tutti Frutti — a retro ice cream delight layered with fruit, jam, and jello. Initially met with skepticism, it won hearts with its nostalgic joy and refreshing finish.

Utsav is more than a restaurant. It is a celebration of heritage, healing, and the exquisite alchemy that happens when food, space, and soul align. It reminds us that nourishment is not just about what we eat, but how we feel when we are seen, welcomed, and lifted. And for 25 years, Utsav has done just that.