

Considered a cuisine for royalty, Mughlai cuisine represents an era of powerful Central Asian empires that focused very much on cultural and artistic development, including the culinary arts.

Therefore, expect to be treated to a royal feast!



The venue is within vibrant Jimi Mall, and an advance booking would be a clever plan, in order to not only secure a place within the spacious restaurant, but also to select different seating options - with soon also the outside patio coming available.



Privacy booths are in high demand, but we actually preferred the open seating area, since the decor is very much part of the opulent dining experience.





Service was impeccable and professional – and instantly the care and attention to detail becomes apparent, as welcome snacks are presented at the table.

Four different sauces (actually chutneys), including a lovely fresh mint, traditional and served at many places, but also a very interesting tamarind sauce, another made from papaya, and the last one I'll leave for you to explore!



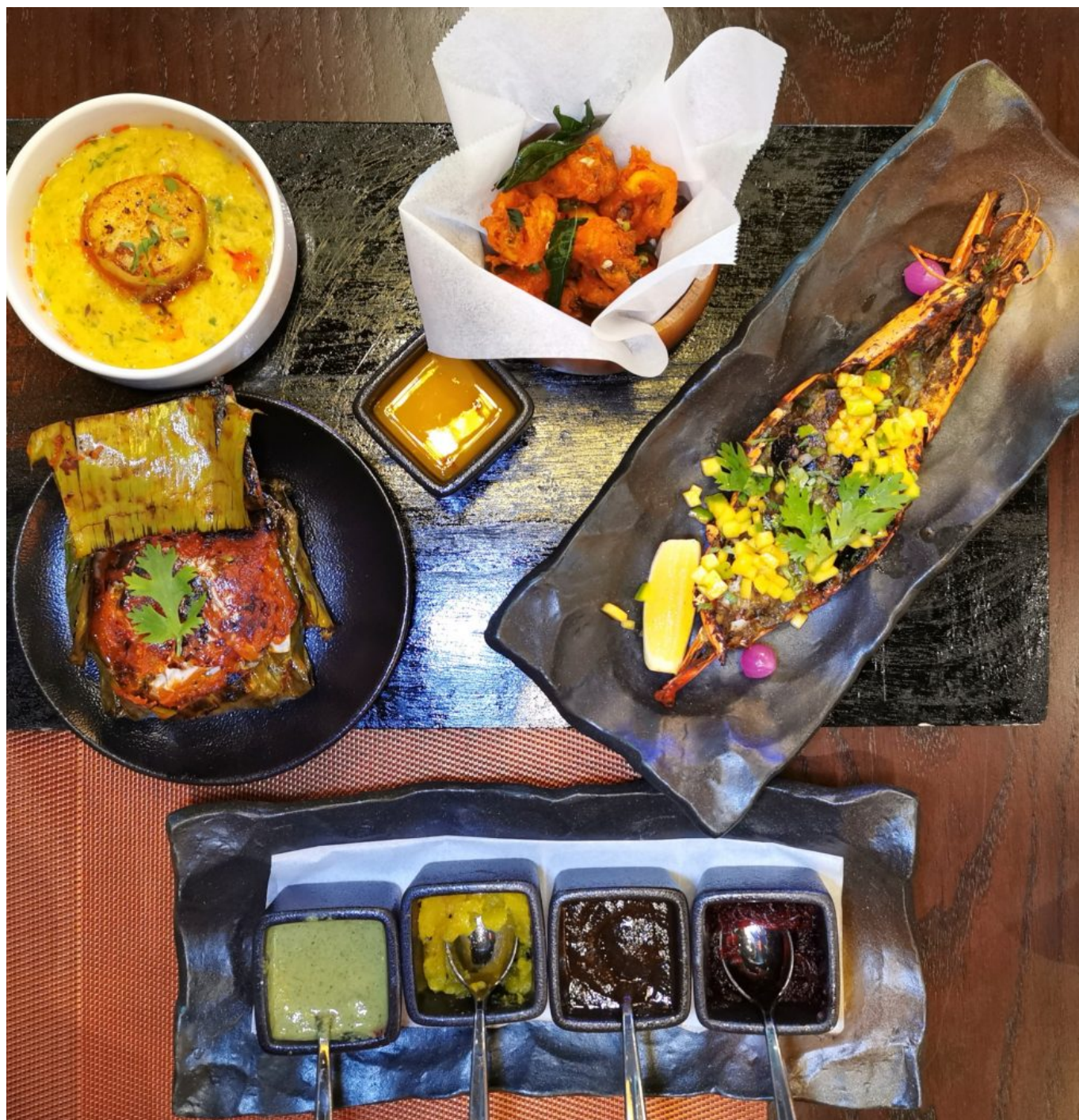
Please get used to this above-the-norm service, because that spirit of excellence is exactly at the heart of Jehangir's.

Whatever dish catches your fancy from the menu – and do ask for any specials or lunch sets, because a seafood special was on recently, and exceptional! – you will be rewarded with indeed “royal cuisine”.

And please do trust in your server, or indeed the very knowledgeable Manager, the egregious Mr Swapnil Botle – in fact, I would advise you simply let him guide through the menu.

We happily accepted the recommended seafood special set, and here are the appetizers that were presented at our table:

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After we admired the regal arrangement and vibrant colors, we observed a little more carefully and realized that a very intelligent selection had been made on our behalf - the variety of dishes, methods of preparation, and the way they complemented each other was the result of a careful consideration.

Let us examine each closely, because they are all culinary masterpieces in their own right.



And the meat had been superbly extracted and prepared with fragrant spices, and garnished with sweet mango as well as coriander.





Soft pan-fried scallop on a bed of tasty lentils, and light and crispy deep-fried calamari... but not just any batter!



And a fantastic, and potentially award-winning dish, far above what anyone could fairly expect from an independent restaurant in Jimi Mall, a banana leaf wrapped fish with tomato-based sauce – simply divine! I could hardly believe my taste buds!



At this point, we had no more ways of saying Wow!

And then the mains arrived.

I will allow you to explore further on your own, in order not to totally ruin the surprise and feeling of royalty, but as an example of what you can expect, let me mention the pickles.

Simple, humble pickles, which connoisseurs of Indian cuisine will know are usually served with rice dishes, and they are almost always the same achar, usually mango and chilies.

Well, at Jehangir's, the achar is made in-house... a phenomenal choice of pickled shrimps or tuna - so tasty!

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We enjoyed every dish, and thoroughly, with much pleasure and satisfaction.





And we also appreciated the clever use of natural ingredients, also as part of the dish, like this coconut fish curry, actually prepared in the coconut itself,



which was also echoed in the coconut drink (sweet fresh coconut water with a touch of ginger!).



And then the jewel on the crown of a truly spectacular lunch - the desserts!



Including what has been the most delicious Gulab Jamun I have ever had the good fortune of passing by my lips – the sweetness was not the usual sugar syrup, which I find overpowering sometimes, but it was a deeper, more complex sweetness – I would come back just for this.



Overall, Jehangir's is a hospitable and casual dining restaurant in a shopping mall, but it operates far above expectations - true to its name, we experienced a full fine-dining experience fit for a Mughal Emperor, and I believe you shall too.



Rated **4.4** 529 votes
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