

Introducing a wonderful set menu especially created for the occasion, Jehangir's restaurant offers a marvelous dining experience to mark the end of the day during the Holy Month of Ramadan - but, in line with forward-thinking regulations in Abu Dhabi, also remains open for diners during the day as well.



All due safety precautions offer a feeling of comfort, with not only an airy open-space environment, but also contactless ordering and extremely caring staff.









It's a beautifully decorated dining hall, and also private booths are available should you prefer privacy for your table.





The evening meal, the Iftar, begins at sunset, with traditional dates and healthy food items to break the fast, including also a warm, hearty soup...





as well as a special and uniquely aromatic drink - very delicious!





Overall, one of the features of the set menu that surprised was how intelligently the selection was curated to offer variety, while balancing tradition with innovation, and reaching for tastes that exceptionally propose the benefits of fusion cuisine – but always at a level fit for royalty, which is actually Jehangir's restaurant's namesake.





From an interpretation of a modern international green salad, to a platter of scrumptious Indian appetizers, served on a traditional banana leaf...





with a variety of tidbits and flavors that will certainly delight!













And then come the first wave of main dishes - and, yes, you need not fear going hungry at Jehangir's! - and as for the price, I won't mention it because you won't believe how affordable it is!





I will signal the fantastic slow-cooked lamb curry - not spicy, but deeply flavorsome, and so tender!





And the Fish and Mango...





And then comes the rice!

An oven-baked biryani of exceptional quality, covered with bread dough to maintain the aromatic qualities during cooking - and which also can be served in "family size" according to the number in your company.









But perhaps the most attractive feature of Jehangir's was not the food – which was exceptional – but the whole ambience and feeling at ease during dinner, surrounded by a very pleasant environment, subtle touches of elegance and soft music, and especially the courteous and professional attention of the staff.

It is rare, in fact, to experience this level of professionalism at restaurants outside of five-star hotels – and that is where I felt that Jehangir's excelled, offering a five-star dining experience in the convenience of a popular shopping mall.





Of course, we saved dessert for last!





And the next chance we have to visit Al Jimi Mall in Al Ain city, we most certainly will take the opportunity to dine at Jehangir's Royal Mughal Cuisine.



