



Weekend Dining at Jehangir's in Dubai Al Mankhool

Dining out at a restaurant which is operating gloriously is a real treat - the decor is the backdrop of the culinary theater, and given the very clever interior design, the moment you step into an elegant and tasteful dining hall you know you are in for an exceptional dining experience - and such is the first impression at Jehangir's!





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The atmosphere is electric, with a fantastic play of vibrant colors and intelligent lighting - with the central feature, the sophisticated pièce de résistance, an understated yet artfully luxurious golden palm tree, embracing the ceiling and majestically transforming a square room into palatial sections.

You may select from an intimate nook...





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a long table for a large group of families and friends...





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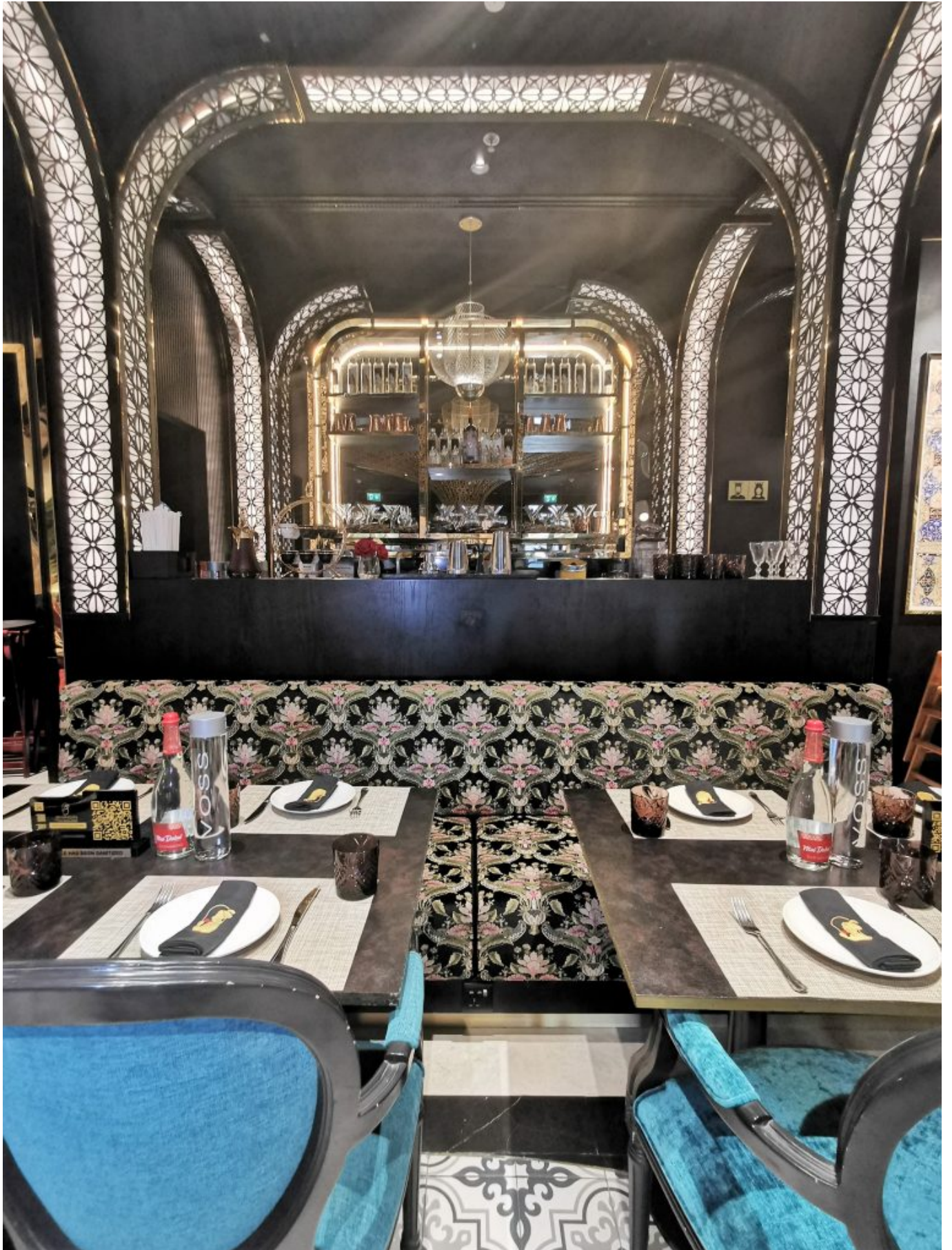
a comfortable corner...





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up close to the non-alcoholic bar...





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another secret and separate private section... or even al fresco outside dining on the terrace!



And you just know that whoever runs this place has put forward the very best care and thoughtfulness - and that bodes well indeed for the quality from the good folk in the kitchens, who now must match such an elegant environment!

But before we move to the table, I have to comment on the service staff. You see, Mughlai Cuisine, as it is known across the Asian subcontinent, is the culinary style reserved for royalty in times past - these were the absolute apex of Indian culinary arts as presented in the royal palaces during the medieval times of emperors ruling across the Spice Route, from imperial India westwards, via the Persian empire, towards the Turkish mediterranean.

And so, as you can imagine, the hospitality and service provided at mealtimes was nothing short of excellence.



For a restaurant in Dubai to claim real Mughlai status, they should really operate head and shoulders above - and as we have seen, Jehangir's hits the right notes with the atmosphere and decor, but, the wait staff?

It's one thing to build with bricks, paints, and ornate furnishings; and yet a completely different challenge to develop the human touches of dignified service that transform a hungry customer into a delighted and honored guest.

Happily, whatever magic is being employed at Jehangir's, I can attest to the first-class courtesy and attentiveness. This adds to the first impression, and compounds the excitement of looking forward to the meal itself!

And, to spoil the plot line, I'm pleased to directly report the trifecta of atmosphere, service, and flavors was achieved at Jehangir's - and with ease, with nonchalance.

Weekenduae was born, and exists, to make recommendations for weekend adventures; and I implore anyone in UAE interested in experiencing a truly epic escapade of Indian sophisticated dining, to give Jehangir's a call for your reservation - superb in all regards.

But... the food?

Ahhh, yes!



Vividly colorful and feistfully flavorsome, every little morsel has been elevated to nobility - even the simple dishes, such as the instant welcome offered by crunchy snacklets, accompanied by a tangy chilled mint sauce and a sexy caramelized beetroot chutney.

The *chaat* is eminent, and any connotations with Indian street food are dispelled, in that while it may be considered a beloved Indian market stall food; the version presented at Jehangir's is curated and prepared at five-star level.





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The presentation was a masterpiece worthy of art gallery status, but just look closer and you'll see the flavors - the juiciness of choice ingredients, the contrasting textures, the interaction of the sauces and creamy yoghurt - were the real peak of this marvelous appetizer...





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Indeed, visiting or living in Dubai and not experiencing Jehangir's would be a sin.

A tender and tasty version of grilled chicken tikka followed...





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accompanied by phenomenal drinks, also elevated to taste levels matching the dishes served, while at the same time maintaining a spirit of experimentation.



The mains present a delectable selection, though we chose to stay with traditional dishes we recognized - knowing already that very soon we would be back to explore more!

The fish curry in Madras style was marvelous, with the coconut flavors leading the way, like an orchestra conductor...

I won't presume to guess the Chef's royal secrets, but I'm pretty sure the underlying majesty of the taste was roasted coconut, adding a nutty umami wave of subtext, rather than the creamier coconut milk I've tasted in other, lesser, versions of this same dish - one of my favorites and frequently ordered.



Accompanied by fragrant rice and/or freshly baked naan or roti - naturally replenished during the meal to have it always piping hot and satisfyingly crunchy - and as a non-Indian myself, I always respectfully follow the suggestions of people from the host culture; and I would advise you to do the same, as the timely recommendations we received at Jehangir's were spot-on and enhanced both our enjoyment of the food on the occasion, but also deepened our appreciation of one of the world's most complex cuisines in terms of history, geographical variances, and exciting use of herbs and spices!

In fact, one of the best things about living in the UAE is the presence of so many fantastic Indian restaurants - and it was our good fortune to sample what are the exalted versions of familiar dishes at Jehangir's.

The fish was paired up with a delicious slow-cooked mutton, teased delicately over slow flame for many hours, and served in a clay pot - one of the oldest cooking methods - and then sealed with bread dough to contain the aromas.





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As for dessert, I won't spoil it for you, but let it be known it was certainly fit for an emperor and his guests, just as it will delight you and your guests at your table at Jehangir's in Dubai Al Mankhool!



Overall, Jehangir's carries the crown of deliciousness when it comes to Indian cuisine appropriate for royalty and representing the authenticity and refinement of the Mughal empire, in a modern and exquisite dining hall.

I very much doubt you can find better in Dubai, and weekenduae firmly puts Jehangir's in the must-try arena.

