

There are few restaurants than upon entering you know right away you have come to the right place - and Jehangirs takes your breath away with a most beautifully decorated dining hall!



The location is spot-on for downtown Dubai, directly in the heart of the city, about equal distances from Dubai Frame, the Dubai Museum, and Dubai Creek - and right next door to Bur Juman Shopping Mall, with its own metro station.

The entrance and terrace is attractive and spacious,



and once past the front door, the elegant interior shines with its vibrant colors and design features heralding back to the days of the Mughal Empire - the Indo-Persian cultural civilization of medieval times.





And besides the monumental centrepiece,



Jehangirs also presents comfort nooks for closer conversation.



One of the most attractive restaurants of Dubai, and one that is perfect for that important date, or business lunch - in fact, I believe that you will find some surprises in store for weekday lunches!

But once you are settled down, you realize that the food actually supersedes the elegant surroundings, while also carrying forward the heritage of the Royal Mughlai cuisine - every detail is entralling.





## Weekend Dining at Jehangirs, Royal Mughlai Restaurant in Dubai

The selection is magnificent and intriguing, and the professional advice of your host is golden.

Starters are magnificent!





The grills were so tender I was at a loss to explain how the good folk in the Jehangirs kitchens could work such magic - the advance marination was key, and probably consisting of a special mix of herbs and spices, perhaps yoghurt, or other liquid which can be slowly absorbed by the meat over time.

And then again slathered with a different and tasty sauce, before a fast grilling on high heat - a marvelous result on the plate, and, yes, absolutely fit for royalty!

Look closer at that excellent finish:



While the Punjabi Murgh Tikka above heralds from the northern reaches of the Mughal Empire, the banana-wrapped fish that was presented alongside it was instead representing Indian southern cuisine!

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A very clever and traditional cooking method, the wrap in natural banana leaf helps contain the delicious aromas and moisture during the cooking process - and so the result is a soft and flavorsome fish meat, perfectly cooked and also proudly presenting the palate with playful flavors dancing on the tongue - a masterpiece.

And see also how Jenhangirs Chef added a quick burn to the top, probably with a direct flame, to deepen the palette of flavors with a hint of bitters - the result was spectacular, and again a connection back to the "Royal" that Jehangirs restaurant prides itself in its name.



The mains followed in similar fashion - and I do believe that you could order with your eyes closed, just pointing randomly at the menu, and you would enjoy a superlative dining experience - but, there are dishes that are known to play well with others, matching and even complementing the tastes and textures, and so please do not hesitate to request the savvy suggestions of your host - unless of course you are familiar with this popular and beloved culinary style!



For us, a surprising combination of a lamb keema - Keema Ghotala in the menu - alongside a fantastic fish curry in Madras style, and accompanied by both freshly-baked naan bread and an aromatic prawn biryani, prepared in a clay pot and covered by dough to seal in the flavors during cooking!



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When the top is removed, be prepared for the perfumed release of saffron and other delicate aromas!







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Keema is one of my go-to dishes, and I must have tried a hundred or more variations over the years, but nothing like the marvelous dish that arrived at our table at Jehangirs!



The menu details that it is a “Parsi inspired Keema masala, baked sunny-side egg and toasted pav” and so I must explore more what the Parsi inspiration consisted of - I am not Indian, as most of my readers already know, and my understanding is very basic: apparently there was a historic migration of people and their culture from Persia to India, naturally bringing with them their recipes and cuisine.

Based on how delicious that Parsi-inspired dish was at Jehangirs, I must find out more!



An honorable mention for Jehangirs' nonalcoholic bartender is in order, as the drinks are mixed with expert precision, resulting in a brilliant balance of flavors: in this chilled copper cup, Jehangir's Julep, were included fresh pineapple, passion fruit, lychee, and mint.

Desserts were refined and phenomenal!





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Overall, for a delicious and refined Indian dining experience in Makhool, Bur Dubai, Jehangirs restaurant, representing Royal Mughlai cuisine at a high level of sophistication, offers a delightful interior decor as well as dignified service absolutely fit for royalty: your family and friends.