

Update 21 Feb 2011. Booked a table for four on a Monday evening. We were shown to our table without fuss or delay. Our waitress for the evening was Alexandra - a new face at Ben's. The South Easter raged outside, but it was nice and cool inside with the air-conditioning making it rather cool at our table.

A new innovation is the 'Real Dinner Deal' hidden in the back of the menu. A three course meal for two at R135pp served with a complimentary carafe of wine. Sounds like excellent value.

Asked Alexandra if I could have the Babotie Samoosa off this menu. No problem she said. A word about Babotie. If you are a visitor to this country, and you haven't bothered to try this excellent Afrikaans dish, you really are wasting your time coming here. Also ordered by way of starter was the Gazpacho. Both dishes were excellent. The gammon steak was also tempting (as our neighbours tucked into their gammons with glee).

Ben's is known for it's steaks, but don't forget they also do fish. Tonight's fish was Yellowtail. We went for two Ladies fillet steaks at 230g and the Fillet au Poivre plus the lasagne. Drinks were ordered plus a jug of iced tap water.

The starters and main courses all looked great, and the timing was good. The portions were generous and tasty, tonight's veg was a creamed spinach served in a separate bowl, together with chips and battered onion rings.

Dessert was a Dom Pedro and 'Pear Portofino' (pear poached in port with a cinnamon and chocolate crumble and marscapone cream sauce). Alexandra warned us that this dish was still 'work in progress' and was not as described in the menu. It's wonderful to be faced with such honesty. The 'Pear Portofino' may well stay as 'work in progress' for a while. It's wasn't to our liking and we weren't charged for it.

Two coffees finished off our evening meal. Bill for R538 was presented without delay. Despite being a Monday evening, the place was full by the time we left.

Ben's offer our over 60's a 10% discount if the pay with cash. Seems like a fair offer. Speaking of discounts, they also offer the airline crews staying at the Lord Charles hotel a 10% discount, as they are keen to attract their business. **Be warned therefore, if you don't want to be sat next to a large table of noisy 'trolley dollies', advise the restaurant when you make your booking!**

