

Krugmann's Grill - Cowboy Night



21 Feb 2011

One Wednesday evening my dining partner and I decided that we were in the mood for red meat, steak to be precise, and that the popular Cowboy Fillet-themed evening at Krugmann's Grill was in order. The special takes place every Wednesday evening and you are treated to 300g fillet steaks, with your choice of starch and sauce, for R89 each.

In my opinion, what sets Krugmann's Grill apart from its local competitors is its excellent level of service. From the minute we walked in, we were warmly greeted by our waitress and her manager, and were given a choice of two spacious tables. We opted to sit at a four-seater table at the back, with views of the mall court and surrounds, as well as an open view of the restaurant itself.



To quench our thirst we ordered a bottle of mineral water, a glass of Durbanville Hills Merlot (R47) and a glass of Cabernet Sauvignon (R39). The drinks arrived timeously and, as expected from a previous encounter at Krugmann's Grill, didn't fail to impress. To start, we ordered the Crispy Baby Squid (R38) and the Vegetable Noodle Spring Rolls (R32). The baby squid was delicious - tender, deep-fried rings and tentacles served with a Teriyaki sauce. The spring rolls were pleasantly tasty and managed to assert flavour, despite the threat of being overpowered by the base of Hoi Sin sauce on which they're served.

Starters having recently been completed, our waitress sensed that we preferred a bit of time to let it go down before ordering the special. When our tummies decided that we were ready to order, we ordered two of the 300g Cowboy Fillet specials, one medium-rare with Basmati rice and pepper sauce, and the other served medium-well with a side salad and mushroom sauce. Both came simultaneously within 15 minutes of ordering and were divine. We truly were spoiled by good service and were kept at ease throughout our experience by the staff.



To finish off our evening, my partner ordered another glass of Cabernet Sauvignon and I ordered an Irish Coffee.

Our waitress was knowledgeable, polite and unobtrusive - a definite plus in my book. The atmosphere of the restaurant was pleasantly Texan, and the good food almost seemed like a bonus on top of everything. 9/10

www.krugmannsgrill.co.za

ABOUT JUSTIN WILLIAMS

Justin Williams is a Project Co-ordinator at Bizcommunity, founder of CityLifer Cape Town (www.citylifer.co.za) and is also a part-time BizLounge contributor. He is talking in third person.

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