STORY DENISE CHEONG PROTOS EALBERT HO

## We suss out PASARBELLA -

Singapore's first permanent "farmer's market" — ahead of its soft launch this Saturday.

Lelong!



Thrance #2 aka Southern Belle: Just beside Giant hypermarket.



Entrance #3 aka East End: Enter from the back carpark (which used to be the Turf City viewing gallery).



renovations and much anticipation from foodies, PasarBella, Singapore's virgin angmoh-style farmer's market. opens this weekend. Unlike smallscale weekend farmer's markets that have sprung up in recent years, it is a permanent fixture the size of a football field at Bukit Timah's lifestyle and dining enclave The Grandstand (formerly Turf City). Pasarbella is the brainchild of Clovis Lim, 24, and Vincent Howe, 36, co-founders of the Sugar Daddy Group (which owns the Antoinette and Pique Nique cafes). They've since sold their shares to embark on this \$5 million project. Aware that Singapore does not have farmers like those in Australia or the US to justify the term "farmer's market". Clovis responds thus to scoffing

of what a farmer's market is. After visiting such markets overseas, I always dreamt of creating a similar concept here, where there is a sense of warmth through the interaction between stall vendors and customers."

Pasarbella is home to about 30 food and retail stalls, 80 per cent of which will be in operation this weekend. The space is rustic-chic and charming: think brick and corrugated iron walls decorated with hand painted murals and neon signboards bearing cheeky food-related messages. Seats are limited, but you can snack at several wine barrels doubling up as tables. Alternatively, head for the mezzanine level where there are some seats, or just chill out on the steps of The Grandstand overlooking the field. There are plans to bring in buskers and, er, mimes to liven things up. Here are nine stalls to zero in on this weekend.





## Huber's Deli

#02-K20 & 21, TEL: 6737-1588. www.facebook.com/

WHAT: A cute European-style delicatessen and hotdog stand by the famous butchery and restaurant of the same name at Demosey. Here, you can buy cold cuts like ham. But the draw is really the sizzling hot dog grill and quaint eight-seat area for patrons to dig into fresh dogs and Vietnamese banh mi-inspired samies. EAT: The Veal Sausage Hotdog (about \$8) is super succulent and crunchy. Also yum: the Spicy Italian (about \$8) pork sausage cloaked in sauerkraut and bacon, Heck, have both.



The Great Beer Experiment

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