



FairPrice Finest Clarke Quay! I think this is going to be my favourite FairPrice

Description

I love shopping at Supermarkets. I know many mobile apps that will bring groceries to my doorstep. However, I find it interesting to walk the isles of supermarkets. I visually look at the labels and construct my meals around the number of calories and macronutrients. Yes, I am that weird and specific about what I eat. I like to look at labels and see what I am taking in. Hence, walking the aisles of supermarkets allows me to do just that. I have seen noticeable benefits and changes in my health since I started this practice. One of the places I frequent is of course FairPrice.

So there is a new FairPrice in Clarke Quay. FairPrice Finest. Should be the same as every FairPrice Finest? No way. This one was way different.

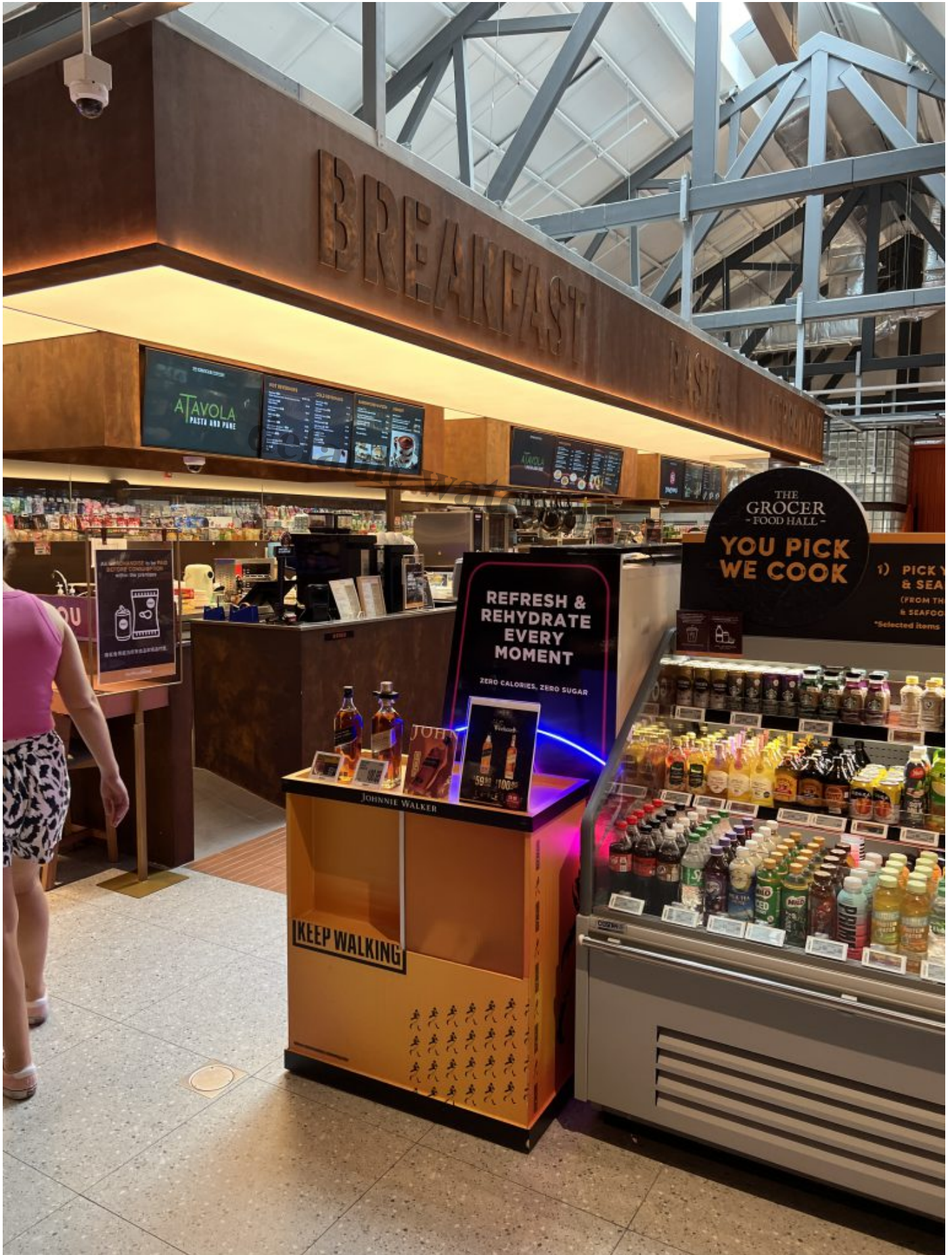
For starters, this is where the FairPrice Finest is located. Just go to the fountain in the center. You should be able to easily locate FairPrice Finest.



When you walk in, you are greeted with a huge selection of wines. For all of you who want to get high before going to one of the clubs nearby, perhaps you can start your evening at FairPrice. Now that is a statement I never thought I would say.



Right in the center of the supermarket lies two rows of food stalls. There are tables with seats in the middle. This place is called The Grocer Food Hall.



You can pick your protein and cook it at The Grocer Food Hall.

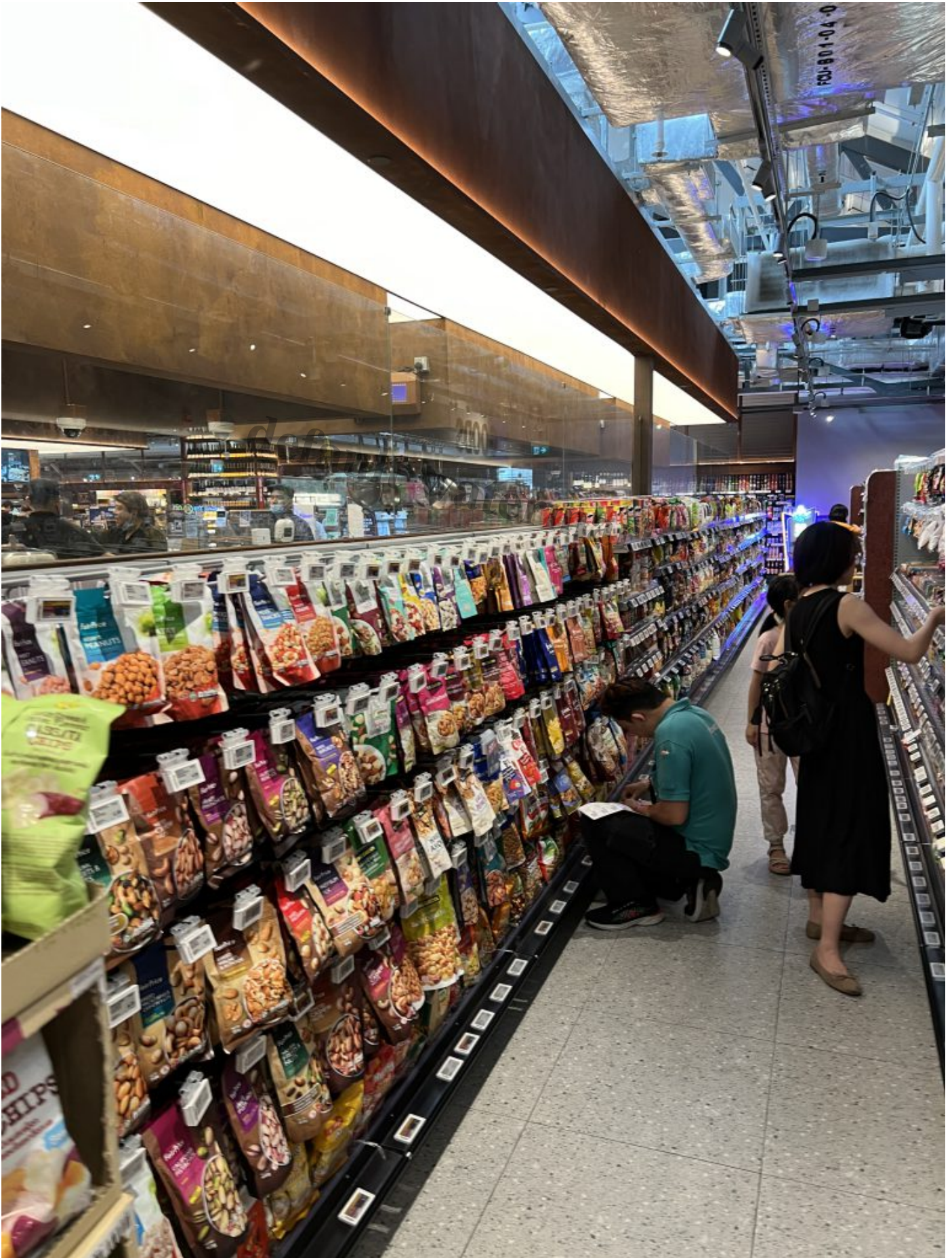
default watermark



This was at about 3 pm on a weekday afternoon. There was not much of a crowd. However, I was told by a friend that this place can get crowded during meal times. Of course during weekends this place would also be crowded.



The rest of this FairPrice Finest still looks like what you would expect from a typical FairPrice Finest.



This is an event space in the middle of this FairPrice Finest. Different brands can hold events at this event space. From that banner I would assume that Creamier held an event here recently.



That space also plays host to workshops and masterclasses.

FairPricefinest

WORKSHOPS & MASTERCLASSES

Be among the first to sign up these masterclasses!
You'll get to bring home your very own creations.


Scan the QR code
to find out more.

VIVE LA FRANCE
A BASTILLE DAY FRENCH
CHEESE TASTING SPECIAL


SCAN ME

Date: 13 Jul 2024 (Saturday)
Time: 10:00 am - 11:00 am
Course Duration: 1 Hour
Conducted By: Morgane Freymuth
Max Pax: 10 pax.

Course Fee
GST included
\$32.54

Come join us and discover French cheeses at our special Bastille Day (France National Day) event!

Indulge in an exquisite journey through the world of French cheeses with this special tasting event of seven (7) interesting French cheeses and discover the delicate art behind French cheese-making.

From creamy Camembert to tangy Bleu d'Auvergne, this is a rare opportunity for cheese enthusiasts to expand their palates and savor the finest French cheeses. Don't miss out on this chance to indulge in the true essence of French gastronomy!

Reserve your spot now!

This masterclass is organized and conducted by LPS Market & Bistros.



SWEET ENDINGS (THAI SERIES)
TUB TIM GROB & KHANOM TAKO


SCAN ME

Date: 20 Jul 2024 (Saturday)
Time: 2:00 pm - 5:00 pm
Course Duration: 2 Hours
Conducted By: Chef Sukachit Manakayot
Max Pax: 10 pax.

Course Fee
GST included
\$116.88

In this series, we showcase how to make popular Thai desserts. Meet our foodie masters, home entertainers and fans of Thai cuisine.

Join us for an intensive 3-hour Thai cooking class where you'll master the art of creating 2 iconic Thai desserts, Tub Tim Grob (Pineapple Dessert) and Khanom Tako (Rice Cakes).

Tub Tim Grob is a traditional Thai dessert consisting of a vibrant red jelly, topped with shredded coconut milk for a refreshing treat. Khanom Tako is a delicate, layered dessert with a creamy coconut custard filling, a soft, sweet and aromatic pandan-flavor, offering a tangy and creamy texture and flavor.

This masterclass is Part 1 in a series of 2 Thai desserts workshop organized and conducted by Somjai Pichai.



Picture are for illustration purposes only. Please reach out to our staff for more information.



Page 10

Footer Tagline

The sushi section seems a lot more upmarket than the usual sushi offerings at other FairPrice outlets.



There is even a corner where tourists can purchase souvenirs. This is still in the same FairPrice Finest. Patrons still pay at the usual FairPrice Finest payment counters. This is beside the fruits section.



This FairPrice Finest sells items that are a little less commonly seen at other FairPrice Finest outlets. I have not seen a FairPrice selling Rose Bananas till this moment.



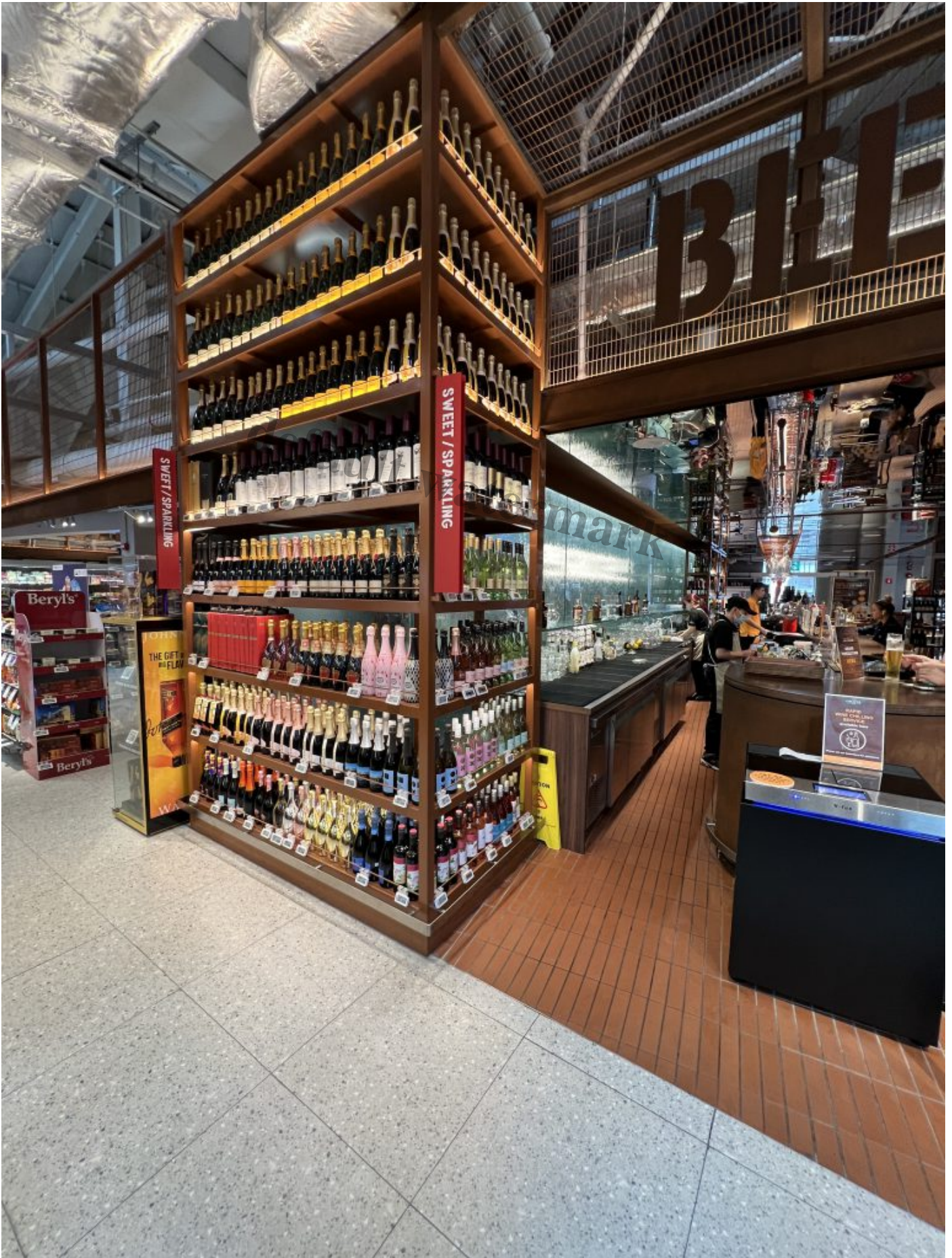
I found this interesting and somewhat appealing. Do note that if you purchase drinks to be consumed at the food hall you may need to pay a surcharge. I bought a drink from the chiller and was charged a \$1 surcharge. I believe alcoholic drinks may be a little more.



I think I will be back for the yogurts and salads.



This looks more like a bar and bistro than a supermarket. This is impressive. There is a full bar with waiters serving up drinks.



3 pm and there were already patrons. You could just go over to the supermarket shelves to pick out your snacks to go with the drinks.

default watermark



Alternatively, Tong Garden has a booth within the supermarket. There is a staff attending to this booth.

default watermark



One day I will try this plant protein block and the vegan cheese. Just a heads up if anyone from FairPrice is reading this. Why are there limited vegan options in your frozen section at this FairPrice? I cannot find brands like Meat Zero in your frozen section.



This FairPrice Finest is very impressive and the nicest supermarket I have been to. It is open daily from 8 am to 11 pm. On Friday and Saturday, they close an hour later at midnight. So obvious that this is for people who want to patronise the bar.

I will be back. This is a short walk from my office.

Yours sincerely,

Daryl

Date Created

11/07/2024

Author

daryllum