



2. Beer Market

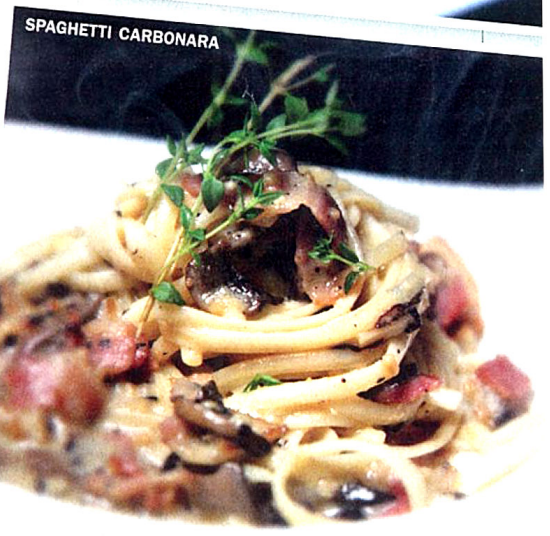
#01-17/02-02 BLK 3B, RIVER VALLEY RD, THE FOUNDRY @ CLARKE QUAY

WHAT: Here's how Beer Market works: like the real stock market, prices for various 'stocks' — beer and liquor in this case — fluctuate according to demand. This bar with a twist is opened by Jeffrey Wan and two of his ex SJI schoolmates. Jeffrey is a former national youth rugby player-turned construction mogul-turned pub owner. He's put in over 10 years of dedicated beer-sloshing around the world, including Barcelona, where he first came across the stock market concept for bars. The 235-seater bar-restaurant at Clarke Quay is spruced up to represent the Singapore Market with distinctive red walls and stools, the London Market with old world lamps and brick walls, and a blue-themed New York Stock Exchange corner.

FUN STUFF: Come 9pm, 'trading' on the Beer Market Exchange begins and prices move half-hourly. Your pint of Tiger Beer may cost \$10 now. But if it's on an 'Up' trend and many people are buying

Tiger — you can track the volume changes on the 24 TV screens — you'd better grab your bottles quick before prices shoot up. Tip: Look out for prices in red (indicating lowered prices) or better still, the 'Crash Px' sign for bargain drinks. The night we were there, a bottle of Suntory Yamazaki usually retailing at \$270 crashed to \$188. Buy! Buy!

PUB GRUB: Pretty posh nosh for a pub. The **Gourmet Wagyu Steak** (\$36) is juicy and pink, topped with sautéed mushroom and flanked by a mountain of fries. Meanwhile, the **Spaghetti Carbonara** (\$14) is an equally sinful mound of creamy pasta tossed with bacon and eggs. Or make like the Japanese and snack on charcoal-grilled kushiyaki as you *kanpai* with over 30 varieties of beer, including the refreshing Leffe Blonde from Belgium. ■



VERDICT: ★★★★★ The cheekiest way to learn about bull runs and market crashes. Hic!