



# Oyster

— COLLECTION —



**CLASSIC FINE FOODS**  
OFFICIAL PARTNER, 2022-2023

**PART OF**  
**METRO**

**OYSTERS FROM**  
**UAE, IRELAND & FRANCE**

**THE PINK**  
**JEWEL OYSTER**





CLASSIC

FINE FOODS

# Oyster

— COLLECTION —





 **France**

**Les Parcs Saint Kerber**

Tsarskaya | Fine | Muirgen

**Geay**

**Tarbouriech**

**Prat-Ar-Coum**



## Oysters from France

The Tsars of Russia were avid consumers of oysters, and it was in honour of this fact that in 2004 the Tsarskaya oyster was born. Selected straight from the spat this oyster is farmed for 3 to 4 years at the heart of the farm, and is then nurtured in a very specific and careful way.



# CLASSIC

FINE FOODS

SAINT  
KERBER  
BRETAGNE



FRANCE

### Taste:

It will delight enthusiasts with its fullness, white flesh, crunchy firmness, and hazelnut taste.

Oyster Collection





## Saint Kerber

The Tsarskaya Oyster, A Pacific oyster variety developed for and grown solely in Cancale, Brittany. These oysters have a clean taste with the right amount of saltiness and a fresh pure acidity. Pop in and try them today!

CLASSIC  
FINE FOODS

### Tsarskaya Oysters



**N°4** OYS246 AED **283**

Package size: 50pcs  
3KG - Sold in case

**N°3** OYS244 AED **282**

Package size: 36pcs  
3KG - Sold in case

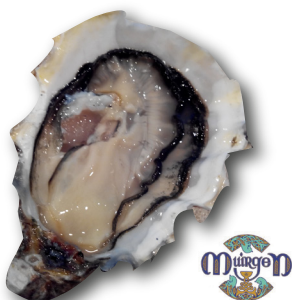
**N°2** OYS241 AED **255**

Package size: 24pcs  
2.5KG - Sold in case

**N°1** OYS239 AED **161**

Package size: 12pcs  
1.7KG - Sold in case

### Muirgen Oysters



**N°4** OYS344 AED **283**

Package size: 50pcs  
3KG - Sold in case

**N°3** OYS343 AED **373**

Package size: 50pcs  
4KG - Sold in case

**N°2** OYS342 AED **501**

Package size: 50pcs  
5.5KG - Sold in case

**N°1** OYS341 AED **589**

Package size: 50pcs  
7KG - Sold in case

### Fine Oysters



**N°3** OYS309 AED **251**

Package size: 50pcs  
4KG - Sold in case

**N°2** OYS307 AED **365**

Package size: 50pcs  
5.5KG - Sold in case

**N°1** OYS304 AED **402**

Package size: 50pcs  
7KG - Sold in case

**N°0** OYS302 AED **457**

Package size: 50pcs  
9KG - Sold in case

### Trio Oysters

OYS396 AED **118/BOX**

Package size: 12pcs  
Sold in box



Cutoff:  
Saturday 6PM - Thursday Arrival  
Wednesday 3PM - Saturday Arrival



## Saint Kerber

Cancale flat oysters are highly sought-after by connoisseurs. They are characterised by a pronounced salty tang and a hazelnut after-taste. 1,500 tonnes are farmed in deep water annually. Cancale, owes its gourmet reputation to Pacific and flat oysters which feature on the menu of numerous restaurants in the oyster capital.



### Cancale Flat Oysters



**N°5** OYS209 AED **125**

Package size: 50pcs  
1.75KG - Sold in case

**N°4** OYS208 AED **165**

Package size: 50pcs  
2.25KG - Sold in case

**N°3** OYS207 AED **111**

Package size: 25pcs  
1.37KG - Sold in case

**N°2** OYS206 AED **142**

Package size: 25pcs  
1.62KG - Sold in case

**N°1** OYS204 AED **171**

Package size: 25pcs  
1.87KG - Sold in case

**N°0** OYS202 AED **208**

Package size: 25pcs  
2.12KG - Sold in case

**N°00** OYS200 AED **269**

Package size: 25pcs  
2.37KG - Sold in case

**N°000** OYS198 AED **333**

Package size: 25pcs  
3KG - Sold in case

**N°0000** OYS196 AED **405**

Package size: 25pcs  
3.5KG - Sold in case

**N°00000** OYS195 AED **558**

Package size: 25pcs  
4KG - Sold in case

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## Saint Kerber

A high-quality oyster from Brittany, France, with plump, meaty flesh and a distinctively sweet and briny flavor. Harvested using sustainable methods, these oysters are a premium seafood delicacy that is highly prized.

### Irish Fine Oysters



**N°4** OYS353 AED 153

Package size: 50pcs  
3KG - Sold in case

**N°3** OYS351 AED 251

Package size: 50pcs  
4KG - Sold in case

**N°2** OYS349 AED 365

Package size: 50pcs  
5.5KG - Sold in case

**N°1** OYS347 AED 402

Package size: 50pcs  
7KG - Sold in case

**N°0** OYS345 AED 482

Package size: 50pcs  
10KG - Sold in case

### Fine Istrenn Oysters



**N°4** OYS301 AED 176

Package size: 50pcs  
3KG - Sold in case

**N°3** OYS299 AED 275

Package size: 50pcs  
4KG - Sold in case

**N°2** OYS297 AED 362

Package size: 50pcs  
5.5KG - Sold in case

**N°1** OYS295 AED 398

Package size: 50pcs  
7KG - Sold in case

**N°0** OYS293 AED 479

Package size: 50pcs  
10KG - Sold in case



## Oysters from France

At the heart of Marennes-Oléron's basin, the ocean and the land keep interacting. The two elements are symbolic in the region. They meet and separate according to the rhythm of the tides. The Geay family has been established there for five generations. The Marennes-Oléron's basin is conveniently situated in-between the Atlantic ocean, Oléron island and the river Seudre. The situation is ideal as the ocean drags water very rich in sediments and phytoplankton.

The perpetual movement of the tides sets the rhythm for oyster producers and the growth of Geay Oysters. When the tide is low, oyster parks are reachable to be worked on and when it is high, the parks are covered with water again. The phenomenon happens twice a day with different amplitudes.

Nevertheless, what is really special about this area is the presence of « claires ». It is a technical word defining old salt marshes that have been used to refine oysters since the middle of the 19th century. Their ground is made of clay and they are very rich in phytoplankton. This alliance gives a unique taste to Geay oysters.

### Taste:

Fleshy and crisp, my aromas give an unforgettable pleasure when tasted.

Ample and round, my taste is subtly sweet with nutty notes.







*Geay*

A result of a rigorous selection, I have absorbed all the kindness of the GEAY family from several generations.

Special care and patience are necessary to the culture of oysters. It takes three to five years and more than 50 manipulations to obtain a GEAY oyster.

## Fine

De Claire Marenne Oleron



**N°0** OYS087 AED 217

Package size: 25pcs  
4.5KG - Sold in case

**N°1** OYS091 AED 362

Package size: 50pcs  
7KG - Sold in case

**N°2** OYS095 AED 281

Package size: 50pcs  
5KG - Sold in case

**N°3** OYS100 AED 230

Package size: 50pcs  
4KG - Sold in case

**N°4** OYS105 AED 157

Package size: 50pcs  
3KG - Sold in case

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## Speciales

De Claire Marenne Oleron



**N°0** OYS109 AED 319

Package size: 24pcs  
4.5KG - Sold in case

**N°1** OYS114 AED 256

Package size: 24pcs  
3.5KG - Sold in case

**N°2** OYS119 AED 206

Package size: 24pcs  
2.75KG - Sold in case

**N°3** OYS124 AED 167

Package size: 24pcs  
2KG - Sold in case

## Geay Box

Discofamily | Discovory | French



DISCOFAMILY BOX  
OYS355 AED 136/BOX

Package size: 16pcs  
4fdc/4 Ultime/4 Vertes/4 Speciales



DISCOVERY BOX  
OYS383 AED 100/BOX

Package size: 12pcs  
12pc/Case (4fdc / 4 Speciale / 4 Vertes)

FRENCH BOX  
OYS357 AED 103/BOX

Package size: 12pcs  
12pc/Case (4fdc/4 Speciales/4 Ultime)



After a strict selection based on shape, roundness and thickness, GEAY oysters are placed in old salt marshes, also called "claires", that are very rich in sediments and phytoplankton. Those elements give oysters a special taste and flesh thickness them a perfect balance.



## *La Calvadosienne*

Raised in the Bay of Veys, these oysters are raised sheltered from currents in a wide estuary where the four rivers flow: the Douve and the Taute, near Carentan, the Vire and the Aure in Isigny. This geological particularity favors the supply of fresh water into the bay to produce a soft and crunchy oyster.



## **Speciale Isigny** La Calvadosienne Oyster



**N°3** OYS420 AED **236**

Package size: 48pcs  
4.5KG - Sold in case

**N°2** OYS419 AED **271**

Package size: 48pcs  
5KG - Sold in case

Cutoff:  
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## Oysters from France

From a small oyster farm on the Thau Lagoon in the South of France to the French leader in Mediterranean shellfish farming.

In 1962, the father, Pierre Tarbouriech, producer of oysters, created his oyster farm. In 1986, on his death, his son, Florent Tarbouriech, accompanied by his wife Sabine, took over the family business and transformed it in a decade into a leading company in Mediterranean shellfish farming (oysters and mussels).

In 2006, Florent Tarbouriech invented the "Solar tide", an exclusive and patented breeding method which allows Maison Tarbouriech to conquer the biggest gastronomic tables with the famous "pink oysters".

### Taste:

Tarbouriech Specials are twice as full and fleshy than the original Bouzigues and have an inimitable hazelnut taste. The crunchy muscle and the soft, pink-coloured flesh give a perfect balance in the mouth with a sweet-iodized flavour. A plump oyster with a lovely sea breeze smell and iodine flavour.

All our oysters are presented in their original packaging. We don't propose any extra service to open them.



**Tarbouriech**  
La Maison

## Tarbouriech

In 1998, the company adopted a rigorous approach to quality and continuous improvement, in order to offer our customers very high-quality shellfish that are both healthy and ultra-safe.



### The Pink Jewel Oysters

**N°4** OYS021 AED **552**

Package size: 48pcs  
3.6KG - Sold in case

**N°3** OYS015 AED **620**

Package size: 48pcs  
4.5KG - Sold in case

**N°2** OYS009 AED **676**

Package size: 48pcs  
5.5KG - Sold in case

**N°1** OYS005 AED **793**

Package size: 48pcs  
7.5KG - Sold in case

**N°0** OYS002 AED **483**

Package size: 24pcs  
5.5KG - Sold in case



### Seven Oysters

OYS025 AED **109/BOX**

Package size: 7pcs  
0.8KG - 2 Set Box

### Bouzigues Oysters



**N°4** OYS059 AED **148**

Package size: 48pcs  
3KG - Sold in case

**N°3** OYS057 AED **243**

Package size: 48pcs  
4KG - Sold in case

**N°2** OYS054 AED **296**

Package size: 48pcs  
5KG - Sold in case

**N°1** OYS050 AED **354**

Package size: 48pcs  
6.5KG - Sold in case

**N°0** OYS048 AED **178**

Package size: 24pcs  
3.6KG - Sold in case

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As pioneers in our trade, our group has been certified to the highest international standards:  
ISO 9001 certification (continuous improvement and customer satisfaction)  
ISO 22000 (food safety management)  
ISO 14001 (environmental management)  
ISO 26000 (social responsibility)



**PRAT-AR-COUM**

Y V O N   M A D E C



**CLASSIC**

FINE FOODS



## Oysters from France

"It has been said that eating the Creuse "Fine" raw with its perfect iodized taste feels like kissing the ocean..."

The Creuses "Fines" have already been awarded 7 times – Gold Medal – at the official "Agricultural General Concours of Paris", the most prestigious recognition in France."

PRAT-AR-  
COUM

BRETAGNE



**FRANCE**

Oyster Collection

**PRAT-AR-COUM**  
Y V O N M A D E C

*Prat-Ar-Coum - Fine & Special*



In 1998, the company adopted a rigorous approach to quality and continuous improvement, in order to offer our customers very high-quality shellfish that are both healthy and ultra-safe.

## Fine Oysters



**N°4** OYS291 AED **196**

Package size: 50pcs  
3KG - Sold in case

**N°3** OYS288 AED **259**

Package size: 50pcs  
4KG - Sold in case

**N°2** OYS285 AED **370**

Package size: 50pcs  
5.5KG - Sold in case

## Speciale Oysters



**N°4** OYS280 AED **106**

Package size: 24pcs  
1.5KG - Sold in case

**N°4** OYS279 AED **203**

Package size: 50pcs  
3KG - Sold in case

**N°3** OYS277 AED **139**

Package size: 24pcs  
2KG - Sold in case

**N°3** OYS276 AED **270**

Package size: 50pcs  
4KG - Sold in case

**N°2** OYS274 AED **197**

Package size: 24pcs  
2.75KG - Sold in case

**N°2** OYS273 AED **385**

Package size: 50pcs  
5.5KG - Sold in case

**N°1** OYS271 AED **244**

Package size: 24pcs  
3.5KG - Sold in case

**N°1** OYS270 AED **480**

Package size: 50pcs  
7KG - Sold in case

Cutoff:  
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**PRAT-AR-COUM**

Y V O N   M A D E C



Oysters from France

"The PRAT-AR-COUM "Flat" Belon oyster is recognizable by its fleshy appearance and its subtle range of chocolate hues.

Its firm texture when bitten releases a concentration of sea flavours which floods the whole mouth."

PRAT-AR-  
COUM  
BRETAGNE



FRANCE



CLASSIC

FINE FOODS

Oyster Collection

**PRAT-AR-COUM**  
Y V O N M A D E C



## *Prat-Ar-Coum - Belon*

In 1998, the company adopted a rigorous approach to quality and continuous improvement, in order to offer our customers very high-quality shellfish that are both healthy and ultra-safe.

## Flat Oysters



**N°4** OYS237 AED 91

Package size: 24pcs  
1.125KG - Sold in case

**N°3** OYS234 AED 118

Package size: 24pcs  
1.37KG - Sold in case

**N°2** OYS231 AED 146

Package size: 24pcs  
1.62KG - Sold in case

**N°000** OYS219 AED 318

Package size: 24pcs  
3KG - Sold in case

**N°00** OYS231 AED 240

Package size: 24pcs  
2.37KG - Sold in case

**N°0** OYS225 AED 215

Package size: 24pcs  
2.12KG - Sold in case

**N°1** OYS228 AED 178

Package size: 24pcs  
1.87KG - Sold in case

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**CULTIMER**  
PRODUCTEURS ASSOCIÉS

## Cultimer France

Each production area is like a terroir offering different and varied flavors. On West Coast of Cotentin, the taste of oysters is wild and iodized. oysters are bred at sea on frames to raise them above the soil in order to protect them from mud, sand and predators. You need 3 to 4 years to get a quality oyster.



### St. Vaast Normandy Oysters



**N°4** OYS340 AED **328**

Package size: 96pcs  
6KG - Sold in case

**N°3** OYS339 AED **244**

Package size: 48pcs  
4KG - Sold in case

**N°2** OYS337 AED **299**

Package size: 50pcs  
5KG - Sold in case

**N°1** OYS335 AED **437**

Package size: 54pcs  
8KG - Sold in case

**N°0** OYS333 AED **479**

Package size: 48pcs  
8KG - Sold in case

### Merveille Oysters



**N°2** OYS366 AED **424**

Package size: 48pcs  
Sold in case

**CULTIMER**  
PRODUCTEURS ASSOCIÉS

## Cultimer France

Each production area is like a terroir offering different and varied flavors. On West Coast of Cotentin, the taste of oysters is wild and iodized. Oysters are bred at sea on frames to raise them above the soil in order to protect them from mud, sand and predators. You need 3 to 4 years to get a quality oyster.



### Krystale Premium Oysters



**N°3** OYS368 AED 388

Package size: 48pcs  
Sold in case

**N°2** OYS365 AED 443

Package size: 48pcs  
Sold in case

Cutoff:  
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### Speciales Utah Oysters



**N°3** OYS369 AED 290

Package size: 48pcs  
Sold in case

**N°2** OYS364 AED 362

Package size: 48pcs  
Sold in case

### Bretagne Oysters



**N°4** OYS361 AED 137

Package size: 48pcs  
Sold in case

**N°3** OYS372 AED 146

Package size: 48pcs  
Sold in case

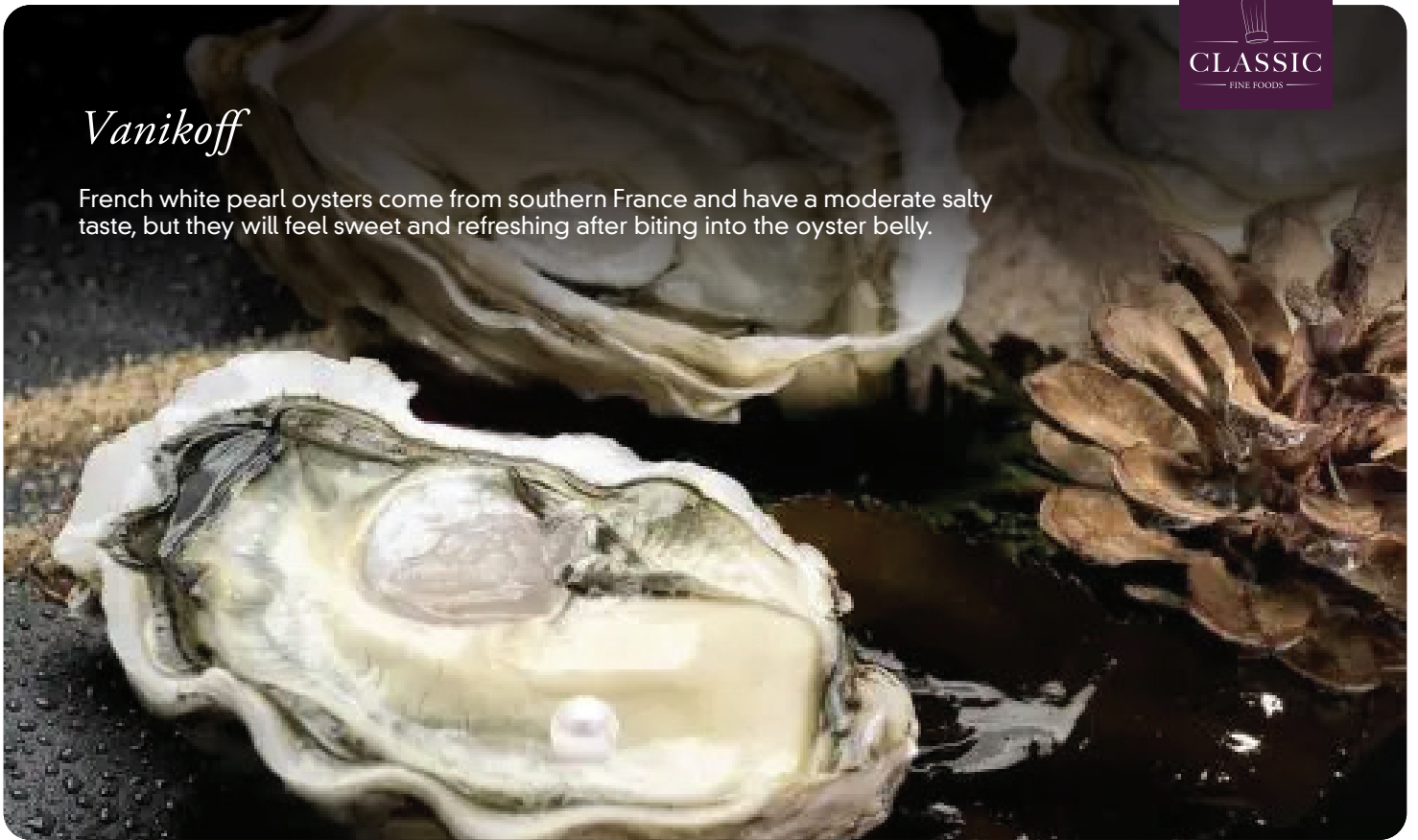
**N°2** OYS373 AED 174

Package size: 48pcs  
Sold in case



## Vanikoff

French white pearl oysters come from southern France and have a moderate salty taste, but they will feel sweet and refreshing after biting into the oyster belly.



### Speciale White Pearl Oysters



The skirt is relatively smooth and elastic, the flesh is smooth and has a rich oyster flavor.

**N°5** OYS356 AED 209

Package size: 48pcs  
Sold in case

**N°4** OYS264 AED 286

Package size: 48pcs  
3KG - Sold in case

**N°3** OYS262 AED 386

Package size: 48pcs  
4.5KG - Sold in case

**N°2** OYS260 AED 480

Package size: 48pcs  
5.5KG - Sold in case

**N°1** OYS258 AED 548

Package size: 48pcs  
5.5KG - Sold in case

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## Demarne

Demarne offers a wide range of seafood products including fresh and frozen fish and shellfish such as shrimp, oysters, mussels and scallops. The company sources its products from sustainable and responsible suppliers both in France and elsewhere in the world.

### Spéciale Ancelin Oysters



Thanks to a taste experience up to the promise of its name, this lavish Spéciale seduces oyster lovers from all over the world. Whether in France, Europe or Asian continent, our Royale always fits on the finest tables. .

**N°4** OYS085 **AED 311**

Package size: 48pcs  
3.5KG - Sold in case

**N°3** OYS082 **AED 400**

Package size: 48pcs  
4.5KG - Sold in case

**N°2** OYS080 **AED 527**

Package size: 48pcs  
6KG - Sold in case

**N°1** OYS078 **AED 647**

Package size: 48pcs  
7.5KG - Sold in case

**Cutoff:**  
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### Fine L'Ultime Oysters



**N°4** OYS190 **AED 404**

Package size: 48pcs  
1.5KG - Sold in case

**N°3** OYS189 **AED 187**

Package size: 24pcs  
2KG - Sold in case

**N°2** OYS188 **AED 221**

Package size: 24pcs  
2.5KG - Sold in case

**N°1** OYS187 **AED 284**

Package size: 24pcs  
3.5KG - Sold in case

The Fine L'Ultime Oyster undergoes a minimum of 30 months of cultivation in the Charente basin, reaching its peak excellence in the final stage of maturation. This glossy development results in a wonderfully flavored and exceptionally fleshy flesh, characterized by delicate iodine notes and the expression of captivating marsh aromas.



Huîtres  
**SCHALLER**

## Schaller

Schaller Oysters proudly carries forward the esteemed legacy of Mege Baron establishments, a journey that began in 2010. Originating as exclusive suppliers to family fishmongers in eastern France, their presence has since expanded to serve a diverse clientele including fishmongers, restaurateurs, and wholesalers. As dedicated oyster farmers, they meticulously oversee the lifecycle of their oysters, from seed to shipment, spanning regions across France, Europe, and Asia.

## Speciale Oysters

This elegant oyster is one of the great classics of seafood stalls and seafood platters. It owes its excellence, in part, to its slow and harmonious growth at sea. Its finish reveals balanced, salty flavours and crispness with irresistible nutty notes, making it simply delicious overall.



**N°4** OYS485 AED 85

Package size: 24pcs  
1.56KG - Sold in case

**N°2** OYS475 AED 156

Package size: 24pcs  
2.55KG - Sold in case

**N°3** OYS480 AED 125

Package size: 24pcs  
2.05KG - Sold in case

**N°1** OYS470 AED 175

Package size: 24pcs  
3.17KG - Sold in case

Cutoff:  
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## Fine De Claire Oysters



**N°4** OYS468 AED 298

Package size: 96pcs  
6.45KG - Sold in case

**N°4** OYS467 AED 151

Package size: 48pcs  
2.65KG - Sold in case

**N°4** OYS465 AED 77

Package size: 24pcs  
1.50KG - Sold in case

**N°3** OYS462 AED 231

Package size: 48pcs  
4.23KG - Sold in case

**N°3** OYS460 AED 118

Package size: 24pcs  
2.11KG - Sold in case

**N°2** OYS457 AED 286

Package size: 48pcs  
5.29KG - Sold in case

**N°2** OYS455 AED 147

Package size: 24pcs  
2.64KG - Sold in case

**N°1** OYS452 AED 320

Package size: 48pcs  
6.41KG - Sold in case

**N°1** OYS450 AED 164

Package size: 24pcs  
3.19KG - Sold in case

The Fine de Claire is a well-known French oyster that has undergone its last "affinage" in the 'claires'. These claires, which are connected to the open sea, are shallow closable ponds in the past used mainly for the production of salt. The taste has a higher liquid content and a delicate salty taste.



Gillardeau®

*Gillardeau*

Throughout their farming, Gillardeau oysters receive the best care improving their development up to their degree of ripeness. Those various manipulations provide an oyster of high-quality, with generous flesh and unique taste. All these assets contribute to make Gillardeau oysters a reference product recognized in the entire world.



## Speciale Gillardeau Oysters



**N°3** OYS433 AED 137

Package size: 12pcs  
1.25KG - Sold in case

**N°2** OYS070 AED 150

Package size: 12pcs  
1.37KG - Sold in case

**N°1** OYS066 AED 117

Package size: 12pcs  
1.5KG - Sold in case

**N°5** OYS522 AED 156

Package size: 24pcs  
1.5KG - Sold in case

**N°4** OYS077 AED 182

Package size: 24pcs  
1.75KG - Sold in case

**N°3** OYS073 AED 260

Package size: 24pcs  
2.5KG - Sold in case

**N°2** OYS069 AED 286

Package size: 24pcs  
2.75KG - Sold in case

**N°1** OYS065 AED 345

Package size: 24pcs  
3.5KG - Sold in case

**N°0** OYS061 AED 856

Package size: 24pcs  
10KG - Sold in case

**N°5** OYS524 AED 296

Package size: 48pcs  
3KG - Sold in case

**N°4** OYS076 AED 345

Package size: 48pcs  
3.5KG - Sold in case

**N°3** OYS072 AED 494

Package size: 48pcs  
5KG - Sold in case

**N°2** OYS068 AED 543

Package size: 48pcs  
5.50KG - Sold in case

**N°1** OYS064 AED 654

Package size: 48pcs  
7KG - Sold in case

**N°5** OYS526 AED 576

Package size: 96pcs  
6KG - Sold in case

**N°4** OYS075 AED 673

Package size: 96pcs  
7KG - Sold in case

**N°3** OYS071 AED 961

Package size: 96pcs  
10KG - Sold in case

**N°2** OYS067 AED 1057

Package size: 96pcs  
11KG - Sold in case

**N°1** OYS063 AED 1272

Package size: 96pcs  
14KG - Sold in case

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The voluptuous flesh, almost crispy, enveloping the palate and delivering an explosion of mineral flavors, accompanied by a unique and characteristic touch: a distinctive hint of walnut. It is strong and refined, tender and meaty, sweet and salty.





CLASSIC

FINE FOODS

# Oyster

— COLLECTION —





**United Arab Emirates**

Dibba Bay Oysters





### Oysters from Dibba

Dibba Bay Oysters are meaty and flavorful.

They are loaded with protein, vitamins, and minerals (including B12, zinc, and vitamin C), grown in extremely clean seawater along a sparsely populated coastline. Due to the purity of the water and the abundance of plankton, our oysters quickly grow into a world-class product with exceptional meat ratio, beautiful clean white shells, and a delicious fresh taste.

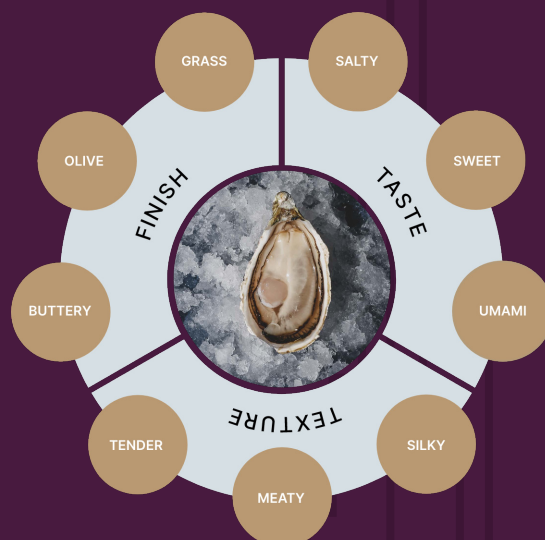


DIBBA BAY  
OYSTERS,  
FUJAIRAH

## UNITED ARAB EMIRATES

### Taste:

At first, you taste sharp notes of salty olive and umami tang, then softened by a subtle hint of sweetness and a rich buttery texture - a complex myriad of flavors fusing together for a clean, refreshing finish.



Oyster Collection



## Dibba Bay Oysters

Dibba Bay is the first and only gourmet oyster farm in the Middle East.

These Oysters provide the world with a truly exceptional oyster grown with high-quality standards and the utmost care for the ocean environment. Dibba Bay Oysters is a symbol of possibilities; who knew that such an incredibly tasting oyster could thrive off the waters of the United Arab Emirates?



**Nº4** DIB07013 AED 298

Package size: 100  
Sold in case



**Nº3** DIB07012 AED 315

Package size: 75  
Sold in case



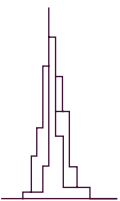
**Nº2** DIB07011 AED 267

Package size: 50  
Sold in case

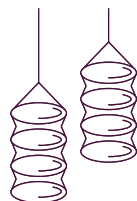


**Nº1** DIB07002 AED 230

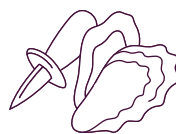
Package size: 35  
Sold in case



90 minutes  
drive  
from Dubai



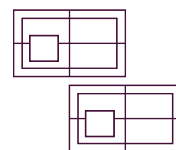
Harvested  
at least  
twice a week



Ensuring  
Incredibly  
fresh oysters



Frequent  
delivery to  
customers



No shipment delays  
Locally sourced

### Cutoff:

Monday ordering - Wednesday or Thursday Delivery

Wednesday ordering - Friday or Saturday Delivery

Friday ordering - Monday or Tuesday Delivery





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