



CLASSIC

FINE FOODS

# Oyster

— COLLECTION —



CLASSIC FINE FOODS  
OFFICIAL PARTNER, 2022

PART OF  
METRO

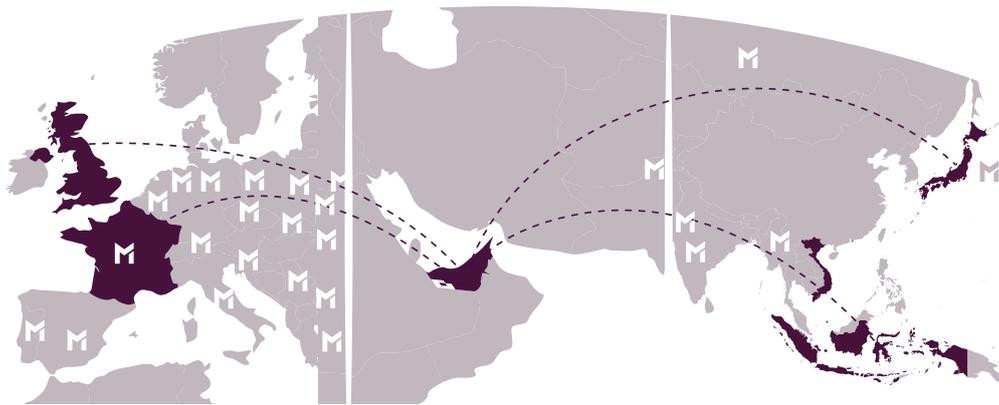
OYSTERS FROM  
UAE, IRELAND & FRANCE

THE PINK  
JEWEL OYSTER

Cover Image: The Pink Jewel - Tarbouriech Oyster



*We select the best from the World  
& bring it to you!*



CLASSIC FINE FOODS & METRO LOCATIONS WORLDWIDE



EUROPE



MIDDLE EAST



ASIA

UNITED KINGDOM

FRANCE

11

COUNTRIES

1,000

EMPLOYEES

12,000

CUSTOMERS

UNITED ARAB EMIRATES

150

SERVICE DELIVERY  
TRUCKS

45,000

SQM2 STORAGE  
CAPACITY

650

BRAND PARTNERS  
FROM 32 COUNTRIES

30,000

SKUS

JAPAN

HONG KONG

INDONESIA

VIETNAM

MACAU

SINGAPORE

MALAYSIA



Part of **METRO**



## **OUR PRESENCE IN UAE**

Classic Fine Foods opened its UAE office in 2006 and started its operations within the country, supplying luxury hotels and fine dining restaurants with products imported from abroad. The company has since extended its supplies to the GCC region, as well as Maldives and Seychelles. More than 120 employees are part of Classic Fine Foods UAE, working with new channels in retail, catering companies and now casual dining restaurants.

## **AROUND THE WORLD**

The Classic Fine Foods Company was first registered in 2000 in Hong Kong, and continued its expansion across Asia with the opening of subsidiaries in the Philippines in 2002, Vietnam in 2005, Indonesia in 2007, Macau in 2008 and China in 2012. Expansion into Europe started with the UK in 2004 and France in 2005. Classic Fine Foods also targeted the Middle East opening Classic Fine Foods Dubai in 2006. It is now present in 11 countries, across Europe, Middle East & Asia.

**THE VISION** of Classic Fine Foods was to develop such a network of subsidiaries across the globe that it would become the only Fine Foods company able to support and supply chefs with the products they needed as their careers took them across the world.

**OUR MISSION** is to source and bring exceptional ingredients and unique gourmet products to the most demanding chefs around the world, whatever their type of cuisine and cooking style. Through close partnerships with our selected suppliers, we deliver, on demand, the highest quality of ambient, fresh and frozen products to the best restaurants, hotels and pastry shops as well as supplying the most prestigious department stores and gourmet food outlets.



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 **United Arab Emirates**

Dibba Bay Oysters



**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.



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FINE FOODS

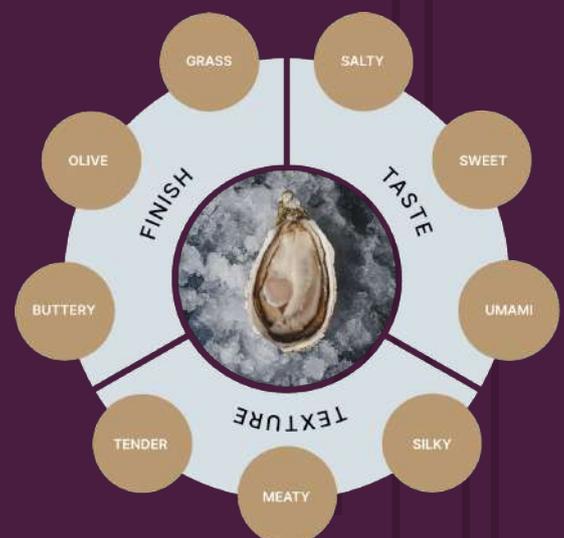


DIBBA BAY  
OYSTERS,  
FUJAIRAH

**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?



**N°5** Mahartini NEW

Package size: 50  
Sold in case



**N°4** LOCAL 07013

Package size: 100  
Sold in case



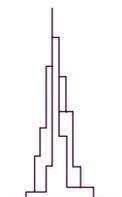
**N°3** LOCAL 07012

Package size: 75  
Sold in case

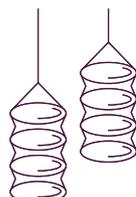


**N°2** LOCAL 07011

Package size: 50  
Sold in case



90 minutes  
drive  
from Dubai



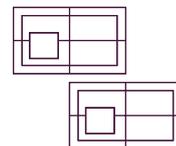
Harvested  
at least  
twice a week



Ensuring  
Incredibly  
fresh oysters



Frequent  
delivery to  
customers



No shipment delays  
Locally sourced



CLASSIC

FINE FOODS

# Oyster

COLLECTION



 **Ireland**

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**Achill Oysters**



Oysters from Ireland

Fresh oysters from the west coast of Ireland

Achill Oysters is a fifth generation business harvesting award-winning rock oysters from the vibrant waters surrounding Achill Island.



Taste:

The stock raised are Pacific Oysters (*crassostrea gigas*), although their diet is 100% Atlantic – filtered from the Class A certified wild waters off the west coast of Ireland.

They grow in a sandy bay, which lies atop an ancient, sunken peat bog – the source of our oysters' unique taste.



## Achill Oysters

“At Achill, we like to complement our oysters’ planet-friendly nature, in the way that we do business. From the day we started, we’ve worked our environmental and social responsibilities into what we do, including our choice of site. In fact, this idea continues all through our processes, right up to the point our oysters are finally delivered to your door.”



### Healthiness:

Grown in certified Class A waters, they’re completely free of artificial foods or additives, and are purified in saltwater before delivery.

### Size & Shape:

Oysters’ deep cup is derived from the constant movement of the ocean through the trestles.

### Heritage:

Traditionally grown using trestles & bags, we’re carrying on a tradition that’s been in operation for centuries – and helping make sure it’ll still be going strong for centuries’ to come.

### Sustainability:

With a commitment to sustainable farming that benefits our landscape, the wider environment, our local community and economy, you’ll be supporting ethical business every time you enjoy one of our oysters.

**Nº4**

NEW

Package size: 48 /96

Sold in case

**Nº3**

NEW

Package size: 48 /96

Sold in case



“A healthy addition to any day is a serving of oysters. If you are feeding the family, try some oysters raw and then add the rest to a stew. It makes for a really tasty and nutritious meal. Fresh is so important to the experience and we can guarantee that.”

**Nº2**

NEW

Package size: 48 /96

Sold in case



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FINE FOODS

# Oyster

COLLECTION



 **France**

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**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.



Taste:

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



## 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!



### Tsarskaya



**N°4**

FAY08180

Package size: 50 /100  
Sold in case

**N°3**

FAY08022

Package size: 50 /100  
Sold in case

**N°2**

FAY08018

Package size: 50 /100  
Sold in case

### Fine



**N°4**

FAY08082

Package size: 50 /100  
Sold in case

**N°3**

FAY08041

Package size: 50 /100  
Sold in case

**N°2**

FAY08125

Package size: 50 /100  
Sold in case

### Muirgen



**N°3**

FAY08029

Package size: 50 /100  
Sold in case

**N°2**

FAY08024

Package size: 50 /100  
Sold in case

**N°1**

FAY08021

Package size: 50 /100  
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**  
DEPUIS 1874

*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°4**

NEW

Package size: 50 /100  
Sold in case

**N°3**

NEW

Package size: 50 /100  
Sold in case

**N°2**

NEW

Package size: 50 /100  
Sold in case



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.



### 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  
MEDITHAU



## 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 Oyster



**N°4**

FAY10816

Package size: 48 /96  
Sold in case

**N°3**

FAY07094

Package size: 48 /96  
Sold in case

**N°2**

CFFR15393

Package size: 24 /48  
Sold in case

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



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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**

**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.

### Creuse Fine Oysters



**N°4**

NEW

Package size: 50 /100  
Sold in case

**N°3**

FAY08028

Package size: 50 /100  
Sold in case

**N°2**

FAY08119

Package size: 50 /100  
Sold in case

### Creuse Special Oysters



**N°4**

NEW

Package size: 50 /100  
Sold in case

**N°3**

FAY08200

Package size: 50 /100  
Sold in case

**N°2**

FAY0881

Package size: 50 /100  
Sold in case

**PRAT-AR-COUM**

Y V O N M A D E C



**CLASSIC**

FINE FOODS



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**

**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.



There are multiple names for the Belon -- European Flat, Harpswell Flat, etc., but its scientific name is *Ostrea Edulis*. The oyster is of a different species than its North American counterparts (*Crassostrea virginica* and *Crassostrea gigas*) and originates from Europe, hence the name European Flat. A true Belon is only harvested from the Belon River in France.

**N°4**

FAY10816

Package size: 48

Sold in case

**N°3**

FAY10816

Package size: 48

Sold in case

**N°2**

FAY07094

Package size: 48

Sold in case



**N°1**

CFFR15393

Package size: 24

Sold in case

**N°0**

FAY10816

Package size: 50

Sold in case



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