



## From Ocean to Ice

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Dibba Bay is the first gourmet oyster farm in the Middle East. We take great pride in growing the finest oysters possible with the utmost care and respect for the pristine waters of Northern Fujairah.

We work hard to harvest twice a week, every week, to offer the freshest farm-to-table oysters in the UAE throughout the entire year.

We are committed to sourcing local and regional ingredients - our organic local smoked salmon is supplied by FishFarm in Jebel Ali & our caviar is Caspian Legacy Sevruga from Iran.

Our oysters are unique for their white and gold flecked shells, a product of the rich calcite levels in the ocean from the nearby mountains. The abundance of nutrients in the waters creates beautifully plump, tender meat with a smooth texture and clean finish.

● butter   ● umami   ● grass   ● olive   ● salt





# Fresh Local Oysters

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## Oysters

Dibba Bay Discovery

6 Oysters 90 AED

Dibba Bay Platter

12 Oysters 150 AED

Dibbalicious Platter

12 Oysters with 10g of caviar 250 AED

## More

Organic Local Smoked Salmon 90 AED  
with avocado

Bruschetta 35 AED

Toasted bread with tomatoes,  
garlic, oregano & basil

Lemon, Tabasco & Vinegar available

