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EMIRATES GOLF CLUB





1988

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Rooted in our rich heritage and guided by our vision, **1988** honours the year Emirates Golf Club made history, becoming the first all-grass championship course in the Middle East. This pioneering spirit not only redefined the region's golfing landscape but laid the foundation for Dubai's emergence as a global lifestyle destination.

Now, in that same spirit of innovation, we introduce **1988**, an **upscale café & chocolaterie** where elevated coffee culture meets the art of fine French chocolaterie. Designed as a serene yet sophisticated space in the heart of the Clubhouse, **1988** invites members and guests to enjoy mindful indulgence, business catch-ups, or a moment of calm to yourself.

Whether you are seeking a wholesome start to the day, a luxurious mid-afternoon treat, or an elegant meeting place, **1988** is your destination for moments of refinement.



CHOCOLATIERS
DEPUIS 2021

Born from the union of Michelin-starred culinary artistry and the refined craft of French chocolate making, Chocolaterie **Alléno & Rivoire** presents an extraordinary tasting experience.

Guided by the modern vision of multi-starred **Chef Yannick Alléno** and the bold creativity of chocolatier **Aurélien Rivoire**, each creation is meticulously crafted with the precision of haute cuisine.

Together, they reimagine traditional chocolate, elevating every bite through masterful control of texture and flavour.

At the intersection of haute gastronomy and haute chocolaterie, discover the world of **Maison Alléno & Rivoire** at 1888.





VANILLA PODS

A signature of the Maison, crafted for the true vanilla connoisseur.

Each delicate pod contains the essence of a whole Tahitian vanilla bean, encased in a fine shell of dark chocolate and filled with a luxurious caviar-style cream. A harmonious balance of intensity and finesse, an indulgence to be savoured slowly.

Single Pod **AED 50**

Box of 3 **AED 145**

For optimal taste, enjoy within 3 weeks of opening

PRALINES

A refined collection of gourmet pralines, each showcasing a distinct nut or grain, delicately enrobed in premium couverture chocolate. Crafted to balance texture, purity, and depth of flavour.

Flavours

Flaxseed, pecan, hazelnut & shortbread chips, raw almond, puffed rice

Box of 10 **AED 105**

Box of 20 **AED 225**

An elegant assortment of all five flavours

For optimal taste, enjoy within 3 weeks of opening



GANACHES

An elegant selection of fresh ganaches, crafted for purity of flavour and a journey of the senses. Each piece captures a distinct note, aromatic, intense, and thoughtfully composed.

Flavours

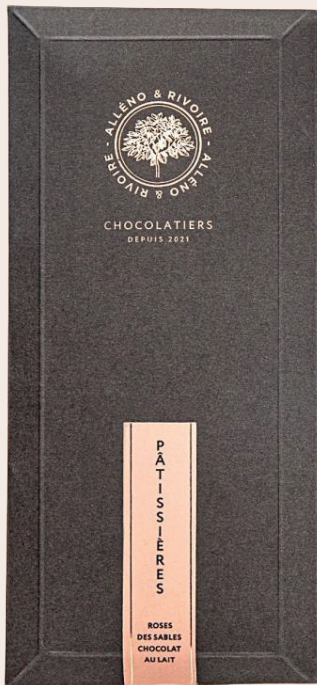
Grand Cru Indonesia, coffee, Earl Grey tea, fir honey, nutmeg, Grand Cru Peru, vanilla

Box of 12 **AED 155**

An artisanal assortment of all seven flavours

For optimal taste, enjoy within 3 weeks of opening





GOURMANDES BAR

A remarkable mix between a play of texture and regressive taste, for a shared pleasure without moderation.



Dark Chocolate

Salted Pistachio & Praline
Coffee Praline
Hazelnut Praline with Whipped Cream
Orange Confit



Milk Chocolate

Breton Shortbread
Roasted Coconut Praline

AED 85

For optimal taste, enjoy within 3 weeks of opening



IRRESISTIBLE

An invitation to discover the Maison's most playful and indulgent creations. This curated selection showcases signature textures, from crisp to creamy, each coated in premium chocolate and crafted with precision.

Flavours

Milk Chocolate-Coated Hazelnuts, Milk Chocolate Breton Shortbread, Dark Chocolate Breton Shortbread, Dark Chocolate-Coated Almonds, Sugar-Free Meringue Coated in Dark Chocolate

Tasting Box **AED 245**

For optimal taste, enjoy within 3 weeks of opening



CHOCOLATE COVERED SHORTBREAD

A return to the origins of flavour and simplicity, where true mastery lies in the essentials. This timeless creation pairs delicate, buttery shortbread with a fine coating of dark or milk chocolate, crafted to evoke nostalgia while offering refined pleasure in every bite.

Box of 10 **AED 75**

An assortment of dark and milk chocolate shortbread

For optimal taste, enjoy within 2 months of opening

CHOCOLATE COVERED NUTS

An everyday indulgence, reimagined with purity and precision. Premium dried fruits are gently sanded with birch water, free from added sugar, then enveloped in antioxidant-rich chocolate for a clean, satisfying treat.

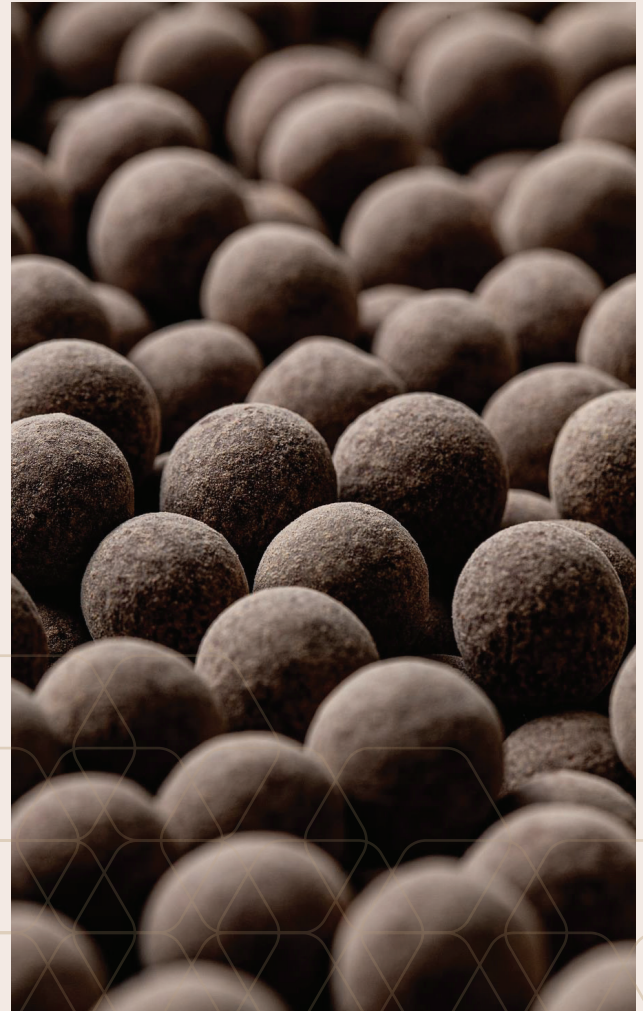
Flavours

Dark Chocolate-covered Hazelnuts

Dark Chocolate-coated Almonds

250g **AED 145**

For optimal taste, enjoy within 8 months of opening





HAZELNUT SPREAD

Crafted with birch water and a touch of fleur de sel, this refined spread offers a pure expression of flavour, nourishing yet indulgent. Perfect for breakfast, a midday pause, or a spoonful of pleasure any time of day.

Naturally wholesome, with an irresistibly smooth texture.

Textures

Crunchy, Creamy, Crispy

240g **AED 185**

For optimal taste, enjoy within 3 months of opening

COFFEE

Yannick Alléno Signature

A collaboration between culinary master Yannick Alléno and 1895 Coffee Designers by Lavazza, this exclusive blend is a celebration of terroir, technique, and taste.

Each origin contributes distinct aromatic notes, creating a refined, layered coffee experience, crafted for true connoisseurs.

Espresso
AED 32

Double Espresso
AED 42

Americano
AED 48

Cappuccino
AED 52

Café Latte
AED 52

Macchiato
AED 42

All coffees are served with a piece of chocolate and water.

Milk: Fresh or Oat

Blend Composition

BRAZIL

Natural Arabica
Producer: Exportadora Guaxupé

Notes of milk chocolate & honey

COLOMBIA

Fermented Arabica
Producer: Finca El Paraiso

Aromas of prunes

GUATEMALA

Natural Anaerobic Arabica
Producer: Finca El Gigante

Hints of coffee blossom



TEA

English Breakfast
Peppermint
Jasmine Princess
Hunan Green
Strawberry & Mango

AED 38

WATER

Eira *Still or Sparkling*

AED 28 400ml

AED 38 700ml

