



THE PARLOUR

Through The Decades

LUNCHEON & DINNER

Twice-Baked Gruyère Soufflé | 19.26

Light and elegantly twice baked, prepared with imported Gruyère cheese.

Veal Scaloppini, Mushroom Cream Sauce | 48

Tender veal scaloppini sautéed and served in a classic mushroom cream sauce, accompanied by creamed spinach and smooth pomme purée.

COCKTAIL

Tequila Sunrise | 19.26

Golden tequila and chilled orange juice layered with a splash of grenadine for a brilliant sunset glow.

DESSERT

Barclay Centennial Cake | 18

A rich triple-layer chocolate cake featuring white, milk, and dark chocolate, crafted to celebrate 100 years of The Barclay.



- 1970s -

Disco & Studio 54



INTERCONTINENTAL®

NEW YORK BARCLAY

-1970s-

In the 1970s, New York dining was rich with velvet glamour, amber light, and the low hum of crowded rooms alive well past midnight. The evening unfolded with effortless indulgence, polished yet restless, as cocktails flowed freely and the city moved with unmistakable confidence.

In the late 1970s, The Barclay entered a new chapter as it joined the InterContinental Hotels portfolio, reflecting New York's growing role as a center of international business, diplomacy, and global travel. Long associated with quiet Park Avenue refinement, the hotel began to welcome a new generation of worldly travelers arriving in the era of jet-age luxury and cosmopolitan culture. The moment marked an evolution in The Barclay's story, where classic elegance remained at the heart of the experience even as the city around it moved into a faster, more connected age.

Join us on our Journey to 100 as we count-down with a new featured decade every month.

Be a part of our Barclay Story.



Feast on our history. Download our IC Barclay App for the full serving.



EXPLORE OUR ALL-IN-ONE PERSONAL GUIDE
TO HISTORY & HOSPITALITY.