






INTERCONTINENTAL.
NEW YORK BARCLAY

SEASONAL SPECIALS

11:00AM TO 10:30PM

Seasonal and sustainable selections designed to embrace the reason for the season. This menu has been carefully crafted to incorporate the highest-quality ingredients, locally sourced, complex in flavor, texture and culinary craftsmanship.

Croquetas de Jamón Serrano Ham, Manchego, Saffron Aioli	\$28
Bánh Mì  Marinated Pork Belly, Cucumber Salad, Pickled Vegetable, Chicken Pâté, Kewpie Mayo, Baguette	\$42
Tamarind Ginger Glazed Salmon  Baby Carrots, Asparagus, Squid Ink Rice, Pickled Shallot	\$46
Piri Piri Chicken  Cilantro Lime Yogurt Sauce, Tri-Color Herbed Fingerling Potatoes	\$44
Fusilli Calabrese Braised Beef Cheeks, Soffritto, San Marzano Tomato	\$38
Chocolate Tart Anise Sauce Anglaise	\$18



Gluten Free



Vegan



Locally Sourced

All orders are subject to a 25% service charge, of which 18% will be distributed to hotel service employees, and 7% will serve as an administrative fee.

A \$10.00 delivery fee and 8.875% local sales tax will apply.