Living

Four Seasons Trinity Square review: East London luxury living in apartment-style suites

The luxurious hotel has Instagram-worthy touches and a restaurant you'll want to visit again

by Sara Feigin • New York • 10 January 2020

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The Four Seasons at Ten Trinity Square is where East London history rubs up against the chic modern touches of a five-star hotel.

The building is in one of London's finest architectural landmarks, Ten Trinity Square.

The Grade II listed property was built in 1922 and was once the headquarters of the Port of London Authority - now, it's an elegant Four Seasons complete with an elaborate, Instagram-worthy bar and spacious rooms.

Four Seasons Ten Trinity Square (Courtesy of Four Seasons)

The lowdown

Tower Bridge (Photo by Robert Tudor on Unsplash)

The 5-Star hotel is on the periphery of London's financial district, near plenty of upscale bars and pubs that are frequented by people working in Whitechapel.

It's close to historic landmarks as well as the bustling Shoreditch, where guests can visit for a hipster night out or a curry on the famous Brick Lane.

Brick Lane, Shoreditch (Photo by Robert Bye on Unsplash)

The hotel opened in the winter of 2017 and boasts 89 guest rooms, 11 suites and 10 residency suites. The spacious location also features a hair salon for those who need a quick post-flight blowout, as well as a spa and wellness center, including an indoor swimming pool.

The rooms

master bedroom

I stayed in the newly launched residences, which opened in 2018 and give long-term visitors more space if they want to truly make themselves at home.

The two-bedroom residence is an open plan apartment with a spacious lounge, fully equipped kitchen (complete with a refrigerator filled with coconut water, juice and sodas) and two large bedrooms. Both bedrooms boasted ensuite bathrooms and there was even a guest bathroom in the living room for visitors. It was far larger than most Manhattan apartments.

second bedroom

The master bedroom has its own walk-in closet (almost as big as a New York City studio) as well as a bathroom with an enormous soaking tub with a television on the wall.

The lounge and kitchen are both spacious enough to host a friend or eight - or even have a dinner party. There's a dining room table, couch and high-tech system to watch a movie or play music for your guests.

kitchen and dining area

Rooms start at $588, suites start at $1,372 and residences start at $2,664.

Eating and drinking

The Rotunda Lounge (Courtesy of Four Seasons)

The Rotunda Lounge is the first place guests see when they enter the ornate hotel. The elaborate bar is the centerpiece of the hotel, where breakfast is served and cocktails are offered in the evening. The Rotunda Lounge also plays host to a classic afternoon tea.

The hotel also has two fine dining restaurants. Le Dame De Pic offers French cuisine from Michelin-star winning chef Anne-Sophie Pic and Mei Ume highlights Chinese and Japanese cuisine.

Mei Ume (Richard Waite/Four Seasons)

During my recent visit, I dined at the elegantly low-key Mei Ume, trying dishes from both the sushi bar and the kitchen.

The Mei Ume kitchens are helmed by Head Chef Tony Truong and Sushi Chef Kyle Lee.

Sleeping Dragon (Sara Feigin)

Mei Ume offers a number of signature drinks, including the sweet and tangy Sleeping Dragon cocktail which features fermented tea and Yuzu fruit flavors and is served in a china teacup.

For those who like their cocktails a little less sweet, the Emerald Garden is another standout. It’s an Instagram-worthy sake version of a martini, complete with an enormous ice cube.

For sushi lovers, the Yellowtail Carpaccio starter is generously covered in truffle ponzu which creates a decadent melding of flavors.

Blackened Cod (Sara Feigin)

The blackened cod is another standout. It’s served on a small charcoal stove that keeps the fish hot while you indulge.

The restaurant isn’t just sushi-centric. Vegetarians have their very own menu, complete with hot and sour soup (which is difficult to find in a vegetarian form), dim sum and vegetarian duck made with crispy tofu in a black bean sauce. It’s not just a solid hotel restaurant - it’s worth visiting even if you’re not staying at the hotel.

The Yuzu Creme Brulee with Lychee Granite is the ideal way to finish dinner even if it sounds funkier than your usual dessert choice. It’s just as unique as the rest of the dining experience.

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