



BOWERY RESTAURANT

SHARED INDULGENCES

these delightful bites are great for small or large groups

BOWERY BREAD ♥

chestnut butter | olive tapenade | olive oil • 8

CEVICHE

green shiso tempura | sea bass | crispy corn
sweet potato | leche de tigre • 18

PINSA

prosciutto | bell pepper purée | roasted vegetables
truffle potato chip • 16

DIM SUM SELECTION

pork | chicken | shrimp • 16

GYOZA

chicken | crispy nori | smoked sriracha • 15

RENDANG CROQUETTE

Indonesian pickles | peanut mayonnaise | pickled red onion • 12

TASTY STARTERS

kick-start your meal with these delectable dishes

POKE BOWL ♥

mango | wakame | sweet potato | sriracha mayonnaise
bimi | sushi rice • 15
add salmon • +10 | beef • +10 | tuna • +12

KARAAGE CHICKEN

glass noodles | Japanese mayonnaise | hoisin
pickled red onion | green apple • 16

BURRATA ♥

vadouvan mayonnaise | celery broth | pumpkin purée | tartlet • 17

SASHIMI TUNA & SALMON

black carrot | radish | wakame | wasabi | pickled ginger • 29

CAESAR SALAD

croutons | anchovies | aged Dutch cheese • 16
add Oranjehoender • +8 | shrimp • +10

BOWERY BAO

rendang | tempura shrimp | sweet potato | likkie lakkie
crispy potato | Indonesian pickles • 16

Our Indonesian chefs' signature rendang, served in a soft bao.

SCALLOPS

tarama | Coppa di Parma | smoked beetroot | bisque mayonnaise
pickled fennel • 18

BEEF TATAKI

black garlic emulsion | crispy onions | wasabi crackers | sesame • 18

Taking inspiration from the Dutch word “bouwerij”, meaning “farm”, as well as a neighborhood in New York City known for being a cultural melting pot, Bowery Restaurant brings Dutch heritage to life through a fresh, cosmopolitan perspective.

From classic comfort food to modern interpretations of timeless recipes, our menu offers local, seasonal ingredients combined with the global inspirations that reflect our diverse culinary team.

SIZZLE & SEAR

discover our selection of grilled meats and fish à la plancha
(served with your choice of sauce and side dish)

GRILLED KING PRAWNS • 37

SEA BASS • 34

“WEIDERUND” ENTRECÔTE, DRY-AGED (250 G) • 42

“WEIDERUND” RUMP STEAK (180 G) • 36

PURO GRAIN-FED RIBEYE (300 G) • 65

TOMAHAWK (800 G) • 129

recommended for 2 people, served with 2 sides

REDEFINE SURF & TURF • 34

Dutch shrimp bitterbal | potato mousseline | romesco
bisque sauce

*Crafted by our chef, Luuk Hop,
for a Hilton-wide culinary competition.*

CHOOSE YOUR SAUCE

select your preferred sauce to accompany your dish

béarnaise
Madeira
green peppercorn
salsa verde
cèpes

CHOOSE YOUR SIDE

additional sides • 8 each

whipped feta
sautéed mushrooms
hand-cut fries by Frites uit Zuyd
sweet potato fries
plain Caesar salad
Brussels sprouts

STAR SIGNATURES

this all-star lineup features signature dishes
handpicked by our culinary team



PLANET BURGER ♥

packed with irresistible flavour — juicy patties, signature sauces, and the perfect balance of freshness and crunch. Crafted with Redefine Meat to use less land and water and produce fewer emissions • 25

ask your waiter for the Planet Burger menu to discover
our full selection

BOWERY BURGER

brioche | beef patty | egg | onion compote | Dutch cheese
little gem lettuce | pickles • 28

HALIBUT

pearl barley | roasted cauliflower | fennel & green asparagus salad
vadouvan beurre blanc • 37

BEETROOT RISOTTO ♥

green asparagus | goat cheese | beetroot crumble | mushrooms • 25

ROASTED CABBAGE ♥

romesco sauce | roasted cauliflower | walnut & green herb crumble
beurre noisette | chives | mayonnaise • 28

BEEF BRISKET

mashed potato | kale sprouts | beech mushrooms
bacon crumble | Amsterdam onions • 34

ASIAN PORK BELLY

sweet potato purée | baby bok choy | pickled Chioggia beetroot
tempura enoki mushrooms | wasabi crunch • 34

BOWERY BEEF RENDANG

nasi putih | green beans | emping • 32

NASI GORENG

fried rice | chicken satay | pork satay | shrimp tempura
peanut sauce • 35

*A signature recipe from our Indonesian chef, crafted and
perfected for over 30 years. Enjoy it the way our chef does,
paired with a cold Bintang beer.*

ASIAN STIR FRY ♥

udon | seasonal vegetables | soy | ginger | cashews • 22
choose a sauce: sweet & sour | black bean | teriyaki | chilli garlic
add: tofu • +5 | Oranjehoender • +8 | shrimp • +10 | beef • +10

If you have any allergies or dietary requirements, please inform
one of our team members

♥ vegetarian