

The Planet Burger Menu

Planet Burger — crafted by our Bowery chefs with Redefine Meat. More than a burger, it is a step toward a sustainable future. Each bite delivers big flavor with far less environmental impact: less land, less water, and fewer carbon emissions than traditional beef. It helps protect forests, conserve habitats, and cut methane from livestock farming. A delicious proof that culinary creativity can drive climate action — flavor for you, a better future for us all.



The Classic Stack



A bold plant-based classic featuring the Redefine Premium Burger, layered with Dijon cream, melted cheddar, fresh tomatoes, and crisp lettuce, topped with glazed BBQ Redefine Pulled Beef, all tucked into a soft brioche bun • 25

A globally inspired masterpiece featuring the Redefine Premium Burger, garlic miso mayo, pickled cabbage slaw, cheddar, crispy onions, and BBQ-glazed chicken bacon. Finished with tempura onion rings and mustard seed caviar • 25

The Hybrid Stack



Where the Redefine Premium Burger meets Japan: wasabi ponzu cream, pickled radish and cucumber, furikake crunch, and crispy enoki mushroom tempura, all served on a toasted bun • 25

The Tokyo Crunch



A rich and refined creation featuring the Redefine Premium Burger with truffle mayo, sautéed mushrooms, melted brie, cranberry chutney, caramelised onions, and a poached egg on a flaky croissant bun • 25

The Paris Royale



All burgers are served with hand-cut fries by Frites uit Zuyd

A stylized white planet with rings is centered on a red background. A white flag is attached to one of the rings. Several white four-pointed stars are scattered around the planet. A white rectangular piece of torn paper is placed over the planet's center.

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Hilton
FOR THE STAY

