

Hilton

EAT DRINK HILTON

Burger Month Sliders

\$28

Three Sliders

Aloo Tikki

Chickpea, potato & green pea patty with cumin and chillies, topped with tamarind chutney, mint mayo & Sriracha mayo.

Sammy Mac

Juicy custom-blend beef patty with cheddar, pickles, lettuce, onion & signature sauce on a potato bun.

Rosie's K-Burger

Double-fried chicken thigh with Asian slaw, cucumber namul & gochujang mayo on a soft potato bun.



AVAILABLE FOR A LIMITED TIME ONLY.

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BEHIND THE BURGER

Aloo Tikki

Chef Gargi's Aloo Tikki Burger is a modern take on Mumbai's iconic Vada Pav. A golden potato and chickpea patty spiced with cumin and green chillies, it's layered with sweet and tangy tamarind chutney, fresh mint mayo and a hint of Sriracha mayo for gentle heat. Served on a soft bun, every bite is a perfect mash of sweet, spicy, tangy, and creamy flavours - bold, vibrant, and true to its roots.

Created by Chef de Partie, Gargi Mhatre - Hilton Auckland



Rosie's K-Burger

Rosie's K-Burger is a bold twist on an iconic Korean fried chicken burger. A double-fried chicken thigh, crispy on the outside and juicy on the inside, layered with zesty Asian slaw, cucumber namul, and spicy-sweet gochujang mayo. Served in a soft potato bun, every bite delivers a punch of crunch, heat and tang

Created by Senior Chef de Partie, Rosie Cho - Hilton Sydney.



Sammy Mac

The Sammy Mac is a bold reimagining of the ultimate bar burger. Created with a custom blend of meat for the perfect balance of juiciness and flavour, it's topped with Western cheddar, house pickles, shredded lettuce, diced onion and Samuel's signature sauce. Stacked inside a soft, toasted potato bun, it's a burger designed to be indulgent, balanced and unforgettable.

Created by Executive Chef, Ricki - Parmelia Hilton Perth



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