



JW MARRIOTT  
BUCHAREST GRAND HOTEL

# WINTER STORIES

DECEMBER 2021



# BRUNCH & DINNER

DECEMBER 25<sup>th</sup> 2021

Step into the authentic home-made Christmas atmosphere, elevated by our rich and intricate culinary tales, with surprising twists, where dishes become interesting characters in your brunch story.

## A MAGICAL STORY JUST FOR YOU

Includes wine & sparkling wine, soft drinks, tea & coffee

Where: **JW Steakhouse**

Price: **450 RON** per person

*Price includes VAT.*

*\*We reserve the right to change the event schedule, depending on government restrictions.*

## RESERVATIONS

Tel + 4 0724 000 786  
revelion@marriott.com

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*\*Unlock more privileges with your Club Connoisseur membership.*





# MENU HIGHLIGHTS

## CHRISTMAS BRUNCH & DINNER

### COLD BUFFET

Traditional Romanian pork specialties: pork terrine, lebar, meat and rice game and smoked sausage, sausages, pork jelly, smoked lard, homemade pickles, country style grilled bread

Duck liver terrine, fig and truffles

Waldorf salad with grapes and blue cheese

Fennel, mango and pomegranate salad

Spicy hummus, crudité, pita

Grilled halloumi and quinoa salad with vegetables

Oven-baked sea scallops with maple roasted sweet potatoes

Goat cheese, beetroot and blackberries salad

Roasted bell pepper and walnut tart

### HOT BUFFET

Us Black Angus beef, Yorkshire pudding

Slow cooked porc cheek, maple roasted pumpkin

Winter vegetables, blue cheese and ricotta crumble

Lamb koftas, lamba, pommegrenite essence

Slow cooked lamb shanks, cous-cous with dried fruits

### LIVE STATION SELECTION SUSHI & SASHIMI

Selection of maki sushi, nigiri and sashimi, soy sauce, wasabi, pickled ginger

### TRADITIONAL CHRISTMAS CORNER

Traditional "sarmale" selection / cabbage and wine leaves rolls with turkey, lamb and pork

Grilled homemade sausages, polenta, mustard sauce

### DESSERT

Ginger bread pudding, cinnamon sauce

Raspberry Yule log

Assorted éclairs

Banoffe verrine

White chocolate black forest

Selection of JW Cheesecake





# CHRISTMAS BRUNCH AT HOME

DECEMBER 24<sup>th</sup> & 25<sup>th</sup> 2021

A charming and captivating culinary fairy tale, brought to your home!  
Step into the story we have prepared for the most whimsical day of the year  
and let yourself be carried away by the delicious wonders.

## A MAGICAL FANTASY IN YOUR HOME

Complimentary bottle of wine or sparkling wine

Available for pick-up or home delivery

Price: **1600 RON** | serves 4 people

*Price includes VAT.*

## ORDERS

Tel + 4 021 403 1903

[jwsteakhouse@marriott.com](mailto:jwsteakhouse@marriott.com)

Last order date: Tuesday, 21<sup>st</sup> December

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# MENU HIGHLIGHTS

## CHRISTMAS BRUNCH AT HOME



### **COLD DISHES** 500g/person

Traditional Romanian pork specialties:

Pork terrine, pork pate, meat and rice sausages, game pastrami, pork jelly, rind, porchetta, smoked lard, homemade pickles, horseradish mustard sauce

Duck liver terrine, fig and truffles

Smoked duck and pear tart

JW Chopped vegetable salad with feta cheese

Home marinated salmon, sweet mustard sauce, salmon caviar

Spicy hummus, labneh, crudité, pita

Chicken roulade with forest mushrooms

Traditional Beef salad with pickles and mayonnaise

### **HOT DISHES** 500g/person

Grilled beef medallions, Yorkshire pudding

Roasted potatoes with bacon and onion

Grilled vegetables, tomato salsa, herbed breadcrumbs

Tiger shrimp in white wine cream sauce

Traditional "sarmale": stuffed cabbage leaves with pork meat and rice

Grilled sea bream

Parmesan polenta

Grilled pork ribs

Traditional grilled sausages

Slow cooked pork cheek, maple roasted pumpkin

Game stew with forest mushroom and hazelnuts

### **SUSHI**

Selection of maki and nigiri sushi, soy sauce, wasabi, pickled ginger

### **DESSERT** 300g/person

Assorted Christmas bonbons

Tiramisu

Assorted éclairs: chocolate, pistachio, lemon, strawberries

JW Cheesecake

Cozonac mix, 500 gr

Banana caramel yule log

Chocolate raspberry fudge cake

Piemontesa cake

Pecan caramel pie





**JW MARRIOTT**  
BUCHAREST GRAND HOTEL

**HERE WE GO AGAIN**  
A SPECIAL NEW YEAR'S EVE CELEBRATION

# HAVE THE TIME OF YOUR LIFE

It's time to take a chance on the unique midnight, reveal your inner dancing queen or king and, when all is said and done, just enjoy these magical hours together. Voulez-vous?

## CHOOSE YOUR PARTY

Grand Ballroom: **HOW CAN I RESIST YOU**  
Constanta Ballroom: **HOW MUCH I MISSED YOU**  
Cucina – The Italian Kitchen: **MAMMA MIA!**  
JW Steakhouse: **I COULD NEVER LET YOU GO**

Price: **1450 RON\*** per person

*Price includes VAT.*

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depending on government restrictions.*

## RESERVATIONS

Tel + 4 0724 000 786  
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## SPECIAL ACCOMMODATION RATES AVAILABLE

**495 RON** per night for Deluxe Room  
**605 RON** per night for Deluxe Room with breakfast  
included for two persons

\*Save 10% when paying before December 15<sup>th</sup>  
CC discount applicable – 20% for a maximum of 4 tickets

*Discounts are not cumulative.*

# ENTERTAINMENT

Dance your way into the New Year! Enjoy the live music and make the most of this special night!



Horia Brenciu & Academia de arte HB



Compania 7



The Marions



Funky Band



# HOW CAN I RESIST YOU

## MENU HIGHLIGHTS GRAND BALLROOM

### COLD BUFFET

Octopus salad, seaweed and spicy coleslaw  
Salmon rilette, cucumber and papaya salsa  
Beetroot and goat cheese salad, quinoa and figs  
Smoked duck carpaccio, strawberry sponge, parmesan crisp  
Blue cheese and prosciutto tart  
Macaroons filled with foie gras, Blackberries

### HOT BUFFET

Beef medallions topped with sweet breads, Marsala wine sauce  
Confit of rabbit legs, chickpeas, spicy harissa sauce  
Mediterranean style potatoes cakes, gruyere cheese  
Monk fish wrapped in pancetta, bisque sauce  
Slow cooked veal cheek, roasted sweet potatoes, porcini mushrooms  
Grilled asparagus, stilton sauce, rucola pesto

### FISH STATION

Seared scallops, salmon roe  
Grilled tuna, tartar sauce  
Sword fish medallions, ranchera salsa  
Grilled salmon steaks, kale cabbage  
Grilled octopus tentacles, butter sauce, black caviar

### DESSERT

Champagne cremeux, poached pineapple  
Black forest cherries  
Exotic banana chocolate tart  
Milk chocolate orange cake, raspberry merengue  
Dulce de leche profiteroles  
Tiramisu cake, amaretto jelly  
Pistachio casonade

### LIVE STATION

Homemade Teppanyaki ice-cream

# HOW MUCH I MISSED YOU

## MENU HIGHLIGHTS CONSTANȚA BALLROOM

### COLD BUFFET

Black Angus beef salad, sweet potatoes and Portobello mushrooms

Pear salad, Roquefort cheese, pomegranate and lime

Tiger shrimp and calamari salad, soba noodles

Crab salad with salmon eggs

### SUSHI

Selection of maki sushi and nigiri with soya sauce, wasabi, pickled ginger

### HOT BUFFET LIVE STATION

Our signature duck liver with black truffles

Pan fried foie gras, black truffles, winter spiced brioche, berry chutney

### HOT BUFFET

Alaskan crab le gratinated with spinach and cedar sauce

Slow cooked wild boar with truffles, gnocchi alla romana

### MINUTE STEAK STATION

Black Angus striploin, pepper sauce

Australian Lamb cutlets, port wine sauce

Mangalița pork, seed mustard

Pan fried duck breast, blue berry sauce

Argentinean Rib Eye, chimichurri sauce

Slow cooked beef chuck, herb crusted, selection of sauces

### DESSERT

Matcha tea Swiss roll, Ivory Valrhona cream

Chestnut Mont Blanc

Passion fruit and mango crème brûlée, coconut tuiles

Passion fruit Magnolia

Lemon pie, mixed forest berries

Strawberry millefeuille, pistachio cream

# MAMMA MIA

## MENIU HIGHLIGHTS CUCINA - THE ITALIAN KITCHEN

### COLD BUFFET

Marinated salmon with herb and beetroot, rice chips

Grilled octopus, fava beans cream, black caviar

Bell peppers filled with salted vegetables, mozzarella and quail egg

Lobster salad, citrus segments and pomegranate dressing

Slow cooked veal, red tuna tartar and light mustard sauce

Deer roast-beef with pistachio puree', lemon honey and wasabi rice chips

### HOT BUFFET

Veal tenderloin, truffle and topinambur puree

Broiled Duck breast, fig chutney, gorgonzola cream

Seabass rolls crispy vegetables, spinach sauce, cray fish bisque

Baccala alla Genovese, pine nuts, olives

Wild boar tenderloin wrapped in lardo di colonata, black truffle sauce

### PASTA STATION

Risotto with oyster cream, champagne and black caviar

Tortellini filled with ossobuco, green peas cream

Calamarata al norma, porcini mushrooms, asparagus

### FISH LIVE

Tuna, swordfish, octopus, grilled sea bream

Mussels and clams, tiger shrimps

### DESSERT

Tiramisu Éclair

Raspberry rose verrine

Classic Ricotta Cannoli

White chocolate panna cotta, blue berry jelly

Limoncello Baba, hazelnut cream

# I COULD NEVER LET YOU GO

## MENIU HIGHLIGHTS JW STEAKHOUSE

### COLD BUFFET

Duck and orange terrine

Teriyaki Salmon, fennel and cucumbers

Lobster on ice, spicy cocktail sauce, lemon

Bourbon marinated shrimps cocktail

Spinach, blue cheese and pancetta tart

Tuna ceviche, tequila dressing, lime and coriander,  
corn tortilla

Quinoa and goji tabbouleh

### HOT BUFFET

Corn crusted tiger shrimps, tomato and coriander salsa

Angus short ribs, truffle mash potatoes

Grilled New Zealand Lamb Chops, dukkha crust, lamb jus

Broiled Saint-Jacques, crispy pancetta, broccoli

Iberico pork, caramelized carrots and chestnut

Broiled Black Cod, miso Glaze, Mushrooms, stir fried bok choy

Grilled octopus, Safran new potatoes

### LIVE STATION

USDA Black Angus New York Steak, lobster butter

Pan-fried duck liver, black truffles, pumpkin chutney

### VEGETABLES AND POTATOES

Sweet potato and corn cakes, roasted beetroot

Roasted eggplant with cheek peas and quinoa lemon olive  
dressing

Zucchini and ricotta cake, yoghurt sauce

Gratinated cauliflower, cedar and gruyere cheese

### DESSERT

Rhubarb verrine, dark chocolate cream, almond crumble

Raspberry opera cake

Mississippi Mud Pie, Caramelize Walnut

Chocolate baklava, pistachio cream

Vanilla and Chocolate Peanut Butter Cream Puff

JW Cheesecake