WINTER STORIES

DECEMBER 2021
Brunch & Dinner

DECEMBER 25th 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

*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 keftas, 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 24th & 25th 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
Last order date: Tuesday, 21st 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
HERE WE GO AGAIN

A SPECIAL NEW YEAR'S EVE CELEBRATION
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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**RESERVATIONS**

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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 15th*

CC discount applicable – 20% for a maximum of 4 tickets

*Discounts are not cumulative.*
Dance your way into the New Year! Enjoy the live music and make the most of this special night!

**ENTERTAINMENT**

Horia Brenciu & Academia de arte HB

Compania 7

The Marions

Funky Band
COLD BUFFET
Octopus salad, seaweed and spicy coleslaw
Salmon rillette, 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

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

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

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
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
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
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 Zeeland Lamb Chops, dukhka 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, Caramelizze Walnut
Chocolate baklava, pistachio cream
Vanilla and Chocolate Peanut Butter Cream Puff
JW Cheesecake