



JW MARRIOTT  
BUCHAREST GRAND HOTEL

# Valentine's Day

*12 - 14 February*

This Valentine's Day, enjoy even more special moments with your loved one, over two days filled with love and culinary passion, designed by JW Marriott Bucharest Grand Hotel.

DISCOVER OUR OFFERS



Details & Reservations  
Tel +4 021 403 1903

Calea 13 Septembrie, 90



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# ROMANTIC DINNER

14 February

JW Steakhouse & Cucina – The Italian Kitchen  
starting with 18.00 hrs

580 Ron, menu for two  
– includes welcome sparkling drinks & a glass of wine

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

## menu

Sea food trilogy, chick peas & carrot cream, roasted walnuts,  
salmon eggs, vegetable salsa, seaweed

U.S. Black Angus Beef Fillet, panko crusted tiger shrimps,  
red wine sauce, potato confit, king oyster

Chocolate mousse, whisky jelly, hazelnut joconde  
with passion fruit sorbet

**Also available for pick-up & home delivery**



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# SPECIAL EDITION BRUNCH

*13 February*

JW Steakhouse  
12.30 - 16.00 hrs

450 Ron per person  
– includes soft drinks, wine & sparkling wine

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

## menu highlights

### **GOLD BUFFET**

Duck liver terrine, strawberries chutney, brioche

Mojito shrimps, asparagus pomegranate salad

Goat's cheese soufflé with thyme, crunchy greens with peaches and  
roasted walnuts, truffle honey

Crab salad with mango salsa and caviar

### **GEVICHE STATION**

Tuna, salmon, shrimps, scallops, tequila dressing, lime and  
coriander, corn tortilla

### **SUSHI STATION**

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

### **FISH & SEA FOOD**

Stir fried shrimps with rice noodles

Grilled shrimps skewers, lime

Seafood risotto

Fried turbot, garlic sauce



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### **LIVE & CARVING STATION**

Slow cooked Black Angus Beef Chuck

Grilled USDA Black Angus Skirt Steak

Pan-fried duck breast, orange sauce

### **ITALIAN CORNER**

Saltimbocca alla Romana, sage jus

Vegetables and potatoes:

Truffle mashed potatoes

Grilled asparagus, almond powder

### **DESSERT**

Raspberry milk chocolate cake

Rose Panna Cotta

Strawberry millefeuille

Pistachio Crème Brûlée

Hazelnut mousse with passion fruit and mango crémeux

Strawberry macaroon

Raspberry financier

JW Cheesecake selection

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# V-DAY BRUNCH AT HOME

12-14 February

Last order date: February 10th

1400 Ron, serves four persons

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

## menu

### GOLD BUFFET

Duck liver terrine, strawberries chutney, brioche

Selection of maki sushi, wasabi & pickled ginger

Miso roasted salmon, papaya & cucumber salad

JW Chopped salad, feta cheese

Spinach, blue cheese & pancetta tart

Halloumi cheese salad with figs & quinoa

Tuna Caesar salad

Mojito shrimps, asparagus, pomegranate salad

Selection of assorted cheese

Buffala mozzarella, assorted tomatoes

### SEA FOOD PLATTER

Selection of smoked & marinated fish, shrimps, marinated octopus

### DIPS

Bell pepper dip with Kalamata olives

Spicy hummus, vegetables crudité



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## **MEAT & FISH**

Pork Saltimbocca alla Romana

Turkey & cheese empanada, spicy sauce

Jumbo shrimps, curry coconut sauce

Steamed Halibut, lobster sauce

Rabbit roulade with mushrooms

Brazil beef tenderloin, mushroom sauce

Crispy confit of duck leg, orange chutney

Stir fried rice with chicken & peanuts

Grilled calamari, garlic sauce

Tortelloni with truffles & cheese, pesto sauce

## **SIDES**

Buttered spring carrots

Labneh fallafel

Zucchini & ricotta cake, tomatoes salsa

Truffle mashed potatoes

## **DESSERT**

Éclairs selection with pistachio, chocolate & vanilla

Strawberry millefeuille

Hazelnut mousse with passion fruit and mango crémeux

Orange chocolate cake

Red berry bonbons

Strawberry macaroon

Raspberry financier



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