



SEAFOOD - STEAK - MORE  
Cover charge \$45 per person  
Dinner includes one main course  
Please enjoy any additional mains for \$15 each

## Rudi Sodamin

*“Cooking is about life, it’s about energy, it’s about joy, it’s about sharing.”*

Culinary Artist, Master Chef and Culinary Pop Artist, Chef Rudi Sodamin is an internationally respected food authority, and a legend in the Culinary world.

He is the most highly decorated Chef working on the oceans today. Chef Rudi revolutionized culinary practices and perception in the cruise industry and is the author of 15 internationally published cookbooks. His restless passion and professionalism are the hallmarks that define Rudi’s life and work, inspiring thousands around the world.

Each day, he lives by the philosophy, that “All can be done.” Rudi’s unbridled passion for innovating global tastes and his exuberant influence in bringing international cuisines to an increasingly wide audience has been extensively celebrated. Chef Rudi is a member of the prestigious Academy Culinaire de France, the Maîtres Cuisiniers de France and an honoree member of the noble Club des Chefs des Chefs, whose members cook for presidents, kings and prime ministers worldwide.

His newest at-sea venue is ‘The Catch by Rudi,’ inspired by our oceans and seas. It brings the simplicity of fresh, healthy, and sustainable seafood to your table. Even with all his accolades, Sodamin is a restless artist, a master who is never content to sit on the laurels of his last achievement. Other awarding-winning restaurants created by Chef Rudi are “Rudi’s Sel De Mer,” onboard Holland America Line and “Rudi’s Seagrill” onboard Carnival Cruise Line – all part of Carnival Corp Plc.



## OPENING GAMBITS, HOT BOWLS AND MIXED-N-MINGLED

*(choose one)*

**Shrimp on the Rocks:** horseradish cocktail sauce

**Calamari:** seasoned panko coating, lemon aioli

**Tale of Citrus:** marinated lobster tail, sesame oil, frisée lettuce, grapefruit, brandy cream

**Tuna Salade Niçoise\*:** seared tuna, green beans, hard-boiled eggs, greens, tomatoes, olives, vinaigrette

**Olé Prawns:** Spanish-style peeled prawns, garlic oil

**Sherry Baby Salad (v):** tossed salad with greens, shaved vegetables, sherry dressing

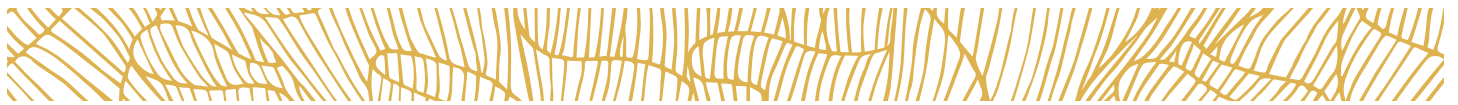
**Smoked Salmon Sensation\*:** honey-brushed hot-smoked salmon under a smoking cloche with green spring vegetables

**Pâté of Duck Liver:** brioche biscuit, cassis chutney, pea tendrils, blueberry, raspberry

**Seafaring Stew:** cioppino (fisherman’s stew) with garlic bread



All food and beverages, including cover charges, are subject to an 18% service charge which will be added to your check



## BEAUTY ON THE PLATE (choose one)

### Concerto

fresh linguini pasta alle vongole with assorted seafood or with vegetables, white wine, olive oil, fresh herbs, chili flakes

### Sea & Shore\*

surf-n-turf filet mignon 5-6 oz, lobster tail 4 oz, red wine sauce, steamed vegetables

### Garden Vegetarian

double-baked goat cheese soufflé with mixed garden salad

### Grilled King Prawns

garlic, lime, cilantro & chipotle chili sauce with grilled scallions and avocado brioche

### Sole à la Minute\* (\$20 surcharge)

whole Dover sole meunière-style, filleted tableside by waitstaff

### Poivre Perfection\*

steak frites with peppercorn sauce, french fries, frizzled onions

## DAILY CATCH AT THE CATCH

### Catch of the Day\*

Chef Rudi's fresh catch from the trolley

### Sides:

ratatouille, cauliflower puree, roasted fingerling potatoes, french fries with parmesan

## ROCKIN' LOBSTER (\$35 surcharge for each)

### Whole Shebang 12 oz lobster tail

garlic, parsley, cilantro, olive oil, roasted vegetables

## THE ICED CATCH BY RUDI'S - SEAFOOD BAR (please see surcharges below)

### Fantastic Journey\*

elaborate tiered-seafood display serving one, two or four guests (\$35 per person surcharge)  
oysters, shrimp, langoustine, lobster, mussels, clams, crab claws and seaweed salad

### Oysters on the Half Shell\* (\$4 per piece surcharge)

red-and-pink peppercorn mignonette, **6 or 12 pieces**

### Sevruga Caviar\* (\$116 surcharge)

on ice with vodka

## GLOBAL SWEETNESS (choose one)

### Delight in the Air

strawberry Pavlova, Earl Grey crème Chantilly, strawberry consommé, basil

### Mozart's Berry Composition

Salzburger Nockerl, Chef's Rudi's hometown berry soufflé

### Chef's Classic

Crêpes Suzette with vanilla ice cream

### Chantilly Lace

mini croquembouche filled with crème Chantilly, hot chocolate sauce

### Rudi's Artistic Face to Face

composition of triple chocolate truffle

### Handcrafted Palette

artisanal cheeses, nuts, truffle honey, dried fruits, crackers

### Fresh Minted Berries

with or without ice cream



Vegetarian

\*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.