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 Cuisiners 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 award-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
Lump Crabcake: caramelized mustard hollandaise, asparagus salad, fennel, micro greens
Olé Prawns: Spanish-style peeled prawns, garlic oil
Sherry Baby Salad (v): tossed salad with greens, shaved vegetables, sherry dressing
Seafood Tower*: marinated layers of poke tuna & salmon, crabmeat salad, avocado
Pâté of Duck Liver: brioche biscuit, cassis chutney, pea tendrils, blueberry, raspberry
Mussels Provençale: broth of white wine, cream, tomatoes, garlic, scallions, crusty bread
Seafaring Stew: cioppino (fisherman's stew) with garlic bread

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 (v): double-baked goat cheese soufflé with mixed garden salad
Shitake-Crusted Halibut*: fava bean puree, scallion, teriyaki glacé
Grilled King Prawns: garlic, lime, cilantro & chipotle chili sauce with grilled scallions and avocado brioche
Sole à la Minute*: whole Dover sole meunière-style, filleted tableside by waitstaff
Triple S Platter*: Scottish salmon, shrimp. sea scallops, lemon butter sauce
Poiivre 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 – garden greens – cauliflower puree – roasted fingerling potatoes – french fries with parmesan

ROCKIN’ LOBSTER ($30 surcharge for each)
Whole Shebang 12 oz lobster tail: garlic, parsley, cilantro, olive oil, roasted vegetables
Tailored for You - Whole Lobster, Split: oven-baked with garlic & herbs or steamed served with clarified butter, parsley butter, lemon mouseline or Asian sauce
Salad of a Whole Lobster: mesclun greens, radishes, mango, arugula, lemon cilantro vinaigrette

THE ICED CATCH BY RUDI’S - SEAFOOD BAR (please see surcharges below)
Fantastic Journey*: elaborate tiered-seafood display serving one, two or four guests
(oysters, shrimp, langoustine, lobster, mussels, clams, crab claws and seaweed salad ($30 per person surcharge)
Oysters on the Half Shell*: red-and-pink peppercorn mignonette, 6 or 12 pieces ($3 per piece surcharge)
Sevruga Caviar*: on ice with vodka ($100 surcharge)

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

(v) 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.