

twist

Innovative Ubud Eating House

Twist Breakfast

SERVED FROM 8 AM TILL 12 AM

Tuna Open Sandwich 60k

toast, tuna rillette, mix salad, crispy capers, with two soft boil eggs - Created by Chef Bayu *"its perfect when you miss the ocean, the bitches oh shit I mean beaches, the sand and the wind.."*

Chicken Open Sandwich 60k

Toast, Chicken rillette, mix salad, pickled cabbage, with two soft boil egg - Created by chef Bayu *" " God, its me Bayu, What dap? I know we don't talk much, but a lot of people call out your name because of me, I mean my food, especially girl"*

Ham Open Sandwich 60k

Toast, Ham, Bacon, mix salad, pickled cabbage, cheese, mustard mayonaise with two soft boil egg— Created by chef Dian *"im new in this chef club, still take a class for being comedian chef, because this world already full of celebrity chef"*

Pork open Sandwich 65k

Pork rillette , mix salad, pickled cabbage, cheese, mustard mayonnaise with two soft boil egg— Created by Chef bayu *" don't you dare look back, just keep your eyes on me, I feel you holding back, just said!!! one pork sandwich please"*

DIETARY RESTRICTION

Please advice the kitchen of any dietary restrictions, pork and nuts can be found in some of our dishes.

All price are subject to 5% service charge

“TWIST TEAM INVITE YOU TO A INNOVATIVE CULINARY EXPERIENCE BASED ON LOCAL INGREDIENTS AND FLAVORS WITH UNIQUE TECHNIQUES OF PREPARATION AND PRESENTATION”

Snack

Chicken curry cashew nut 25k // tuna 30k // tofu & tempe [VV] 23k

Aromatics chicken sauteed with soy sauce and coconut cream, cashew nut, spring onion, curry paste & coriander served on rice crackers – created by chef Bayu *“same feeling when you drive you scooter in bali, put your headset on, blasting an ACDC song high way to hell, and feel like you are the main character in this life, everybody is just extra actor, its just soo epic, like this snack.*

Chicken honey roasted 25k // tuna 30k // tofu & tempe [VV] 23k

Aromatics chicken sautéed with soy sauce and coconut cream, honey roasted peanut, sweet chili sauce, spring onion & coriander served on rice crackers – created by chef Bayu *“continue from you driving with scooter, with blasting ACDC song, get lucky not pulled over by police, because not wearing helmet because you just finished shampoo, stop for amazing honey roasted snack at twist restaurant, damn that a lovely day*

Tuna & coconut cream 30k

tuna sautéed with sesame oil, topped with coconut cream pickle shallot, cilantro served on nori seaweed - created by chef bayu *“ this bite has a smooth texture, smooth like first message you got in tinder, I think I'm done searching in google, because the search is over when i met you, by the way can you send me nudes, NOOO.. No.. i mean send me dudes, we need more chef at twist, twist is over booked we need help at the kitchen, sorry for the typo ”*

Spicy chicken & coconut cream 25k

aromatic chicken sautéed with soy sauce and chilli, topped with coconut cream, pickle shallot, cilantro served on nori seaweed - created by chef bayu *“one is a lie, our bartender ketut instead of 6 pax he have 8 pax, this snack is terrible..”*

Chicken coconut ball 25k

Minced chicken, shredded coconut with beautiful curry sauce – Created by chef Komang – Created by chef Dona *“if we said this snack sold out, that's mean I eat it too much.. sorry”*

Snack WINE PAIRINGS

to complete your culinary experience at “TWIST”, Chef Bayu and Chef Komang decided to get drunk by pairing of local wine from Bali, carefully selected from awarded wine list, even though local wine have limited options, but our unique taste of food some time didn't work with basic rule pairings, so we get drunk to find out the match for your dish.

**1 course snack
75ml of local wine 33k**

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Mains

COMPILATION OF OUR BEST DISHES, BY AMAZING TEAM CHEF WITH DIFFERENT SPECIALITY, WORK TOGETHER TO FIND BEST UNIQUE COMBINATION WITH A TWIST.

Caramel Pork 89k

Long braised caramelized crispy pork, "jerungga" fruit, caramel sauce infused with coriander leaves served with rice. – Created by Chef Bayu *"oooohhh a Miiicccheelliiin star food you should try when you in Ubud, the award comes at 15 March 2016, from my Mom, but I just realize now in the trophy its written momchelin star I ask her and she said the award was way more better than michelin..okay niceee.."*

Twist pork ribs 89k

grilled pork ribs, caramel sauce infused with coriander leaves, served with "bira rice" (rice mixed anchovies, yellow sauce, crispy shallot, crispy garlic, crispy capers) - created by chef Bayu *"it was different than barbecue ribs you know, it might be ruin your expectation or it might be fixed you, its gonna be 50:50 chance, so its still good bet to put your money in this ribs."*

Twist spicy pork ribs 89k

grilled spicy pork ribs, caramel sauce infused with coriander leaves, served with "bira rice" (rice mixed anchovies, yellow sauce, crispy shallot, crispy garlic, crispy capers) - created by chef Bayu *"usually people reading here, because they have try our original pork ribs, and think how amazing is this one?, come oooon , this one its not only fixed your expectation about ribs, this one gonna fixed your heart also, yeah i mean by looking at our chef "yanik" grill your ribs, with clouds come out from the grill, snow splash when ribs turn over, and the smell oh myyyy god..not the smell of the ribs, i mean the smell of chef "yanik" with "Dior Sauvage".. its a done deal fix your heart."*

Chicken coconut yellow curry 68k // Tuna 75k // tofu & tempe [VV] 60k

Smokey southern yellow curry of aromatics chicken coconut, mushroom, zucchini, eggplant served with rice – created by Chef Bayu *"Probably the best curry in Bali"*

Chicken coconut green curry 68k // Tuna 75k // tofu & tempe [VV] 60k

Green curry of aromatics chicken coconut, mushroom, zucchini, eggplant served with rice – Created by chef Bayu *"Fu@*%\$k you yellow curry"*

Chicken coconut red curry 68k // Tuna 75k // tofu & tempe [VV] 60k

Northern version of red curry with aromatics chicken coconut, mushroom, zucchini, eggplant served with rice – Created by chef Bayu *"this curry have his own fans, if you like Red hot chili pepper band, probalaly you love this curry too"*

Chicken coconut panaeng curry 68k // Tuna 75k // tofu & tempe [VV] 60k

Panaeng curry of aromatics chicken coconut, roasted mix peanut and cashew nut, mushroom, zucchini, eggplant served with rice – Created by Chef bayu *"becarfull this more addictive than peanut butter sandwich or nuttela sandwich"*

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Chicken Sate 65k

Grilled Chicken sate, with beautiful mix peanut sauce, served with rice – Created by Chef Komang *“every sate is beautiful but this one is special”*

Pork Sate 70k

Grilled Pork sate, with beautiful mix peanut sauce, served with rice – Created by Chef Komang *“Balinese traditional sate, after you finish eat this food try to say “betek basange, suksme “ to our waitress, then you already become balinese family”*

Chicken Coconut Sate 65k

Minced chicken with shredded coconut, with curry sauce, served with rice – Created by Chef Komang *“inspired by traditional ceremony dish, if you fall in love with this food, don't worry, Im still single”*

Tuna sesame 75k

Tuna loin steak grilled with Japanese soy sauce, sesame seeds crumble, vegetable tempura, dipping with Japanese soy sauce - Created by Chef Kojek *“hello im a new chef here, just change my job from being “calvin Klein” model, because I get bored showing my six pack all the times.*

Tuna sambal matah 85k

Tuna loin steak grilled with Japanese soy sauce, topped with our balinese special chili salsa called “sambal matah”, vegetable tempura, dipping with Japanese soy sauce – Created by Chef Kojek *“my phone number +62 821 4510 4182*

Tuna guacamole 85k

Tuna loin steak grilled with Japanese soy sauce, top with guacamole, vegetable tempura, dipping with Japanese soy sauce - Created by Chef Komang *“ohh mi a mor.. whatsaap como estas? what you usually put in your burrito? this food is not a burrito buttry this combination next time when you get a burrito, it will change your life, it did change my life too, i start flirting now in spain language i don't no how, but me gusta tu sonrisa, tambien tus ojos.*

Salad

Pork & Avocado salad 60k // Tuna 65 k// chicken 55k // tofu & tempe 50k

Caramelized crispy pork, avocado, mix lettuce, “jerungga” fruit, rice crackers with citrus orange dressings
– Created by Chef Bayu *“The only salad which I thought is good”*

Mains WINE PAIRINGS

to complete your culinary experience at “TWIST”, Chef Bayu and Chef Komang decided to get drunk by pairing of local wine from Bali, carefully selected from awarded wine list, even though local wine have limited options, but our unique taste of food some time didn't work with basic rule pairings, so we get drunk to find out the match for your dish.

**1 course menu
150ml of local wine 65k**

COCKTAIL PAIRINGS

please ask our staff for perfect cocktail match based from the dish you choose, it's a wide option so you can decide what kind of cocktail you like to pairing with your dish, just want to save you from bad choices

Dessert

THE THING THAT ALWAYS MAKE EVERY CHEF IN TWIST ARGUE ABOUT
“PUTTING ALCOHOL OR NOT”

Twist Cheese Cake Creation 50k

Please ask our staff what kind of cheese cake we made today, when chef dona or chef dian make the cheese cake, they love sweet and fruity, if chef kojek make it, he is experimental so its gonna be weird but good. but sometime when chef Bayu make the cheese cake he put rum or vodka in it, last time he make mango mojito cheese cake and make everybody tipsy, so he often get locked up in toilet number three by another chef so he cannot make alcoholic cheese cake again, and please if our server says there is no option of alcohol sauce for cheese cake today, please take a look at toilet number three maybe he still get locked there, telling chef bayu mom about this maybe too much, so personal tips for him would be nice.

Twist Chocolate Mousse Creation 50k

Chef bayu sure gonna put Jack Daniel caramel if he make the chocolate mousse, again please ask our staff what kind of chocolate mousse we made today, especially when you bring a children, we don't want they grow up too early by having jack Daniel hiding in sweet chocolate mousse.

Twist Burger

INNOVATIVE CLASSIC STYLE OF DISHES, OF COURSE WITH A TWIST

Beef Burger 75k

Beef patty, cheese, with a twist of mustard mayonaise, roman lettuce, tomato, onion balsamic reduction served with potato chips & mustard mayonaise – Created by Chef Remi Tremouille (Finland) *“I got a call from chef bayu when im still holiday in Fiji island, asking me to make beautiful beef burger recipe with a twist, for me the best beef burger just need simple recipe, the twist he asking is, I make this recipe in Fiji Island”*

Chilli Chicken Burger 70k

Chicken patty, cheese, chili pickled, Chilli mayonaise, roman lettuce, tomato, served with Potato Chips & Chili Mayonaise sauce – Created by chef Remi Tremouille (finland) *“this chicken burger is number 1 in the world number 5 in Bali”*

Beef & Mushroom burger 80k

Beef patty, mushroom, cheese, with a twist of mustard mayonaise, onion balsamic reduction served with potato chips & mustard mayonnaise – created by chef Bayu *“extra juicy taste, based from chef Remi creation, I miss you my friend, lets make a burger couple tattoo in our chest next time you come to bali.*

Vegan Burger [VV] 60k

Crispy tempe, crispy enogi mushroom, pickled cabbage, soy base vegan mayonaise, mix salad served with potato chips - created by chef Remi *“when remi come to twist we ask him what make you special remi? he answer : I can make the best vegan burger in ubud, probably the best in bali. all chef down on her knees and said “my lord”*

Enogi Egg Burger [V] 60k

Crispy Enogi mushroom, egg, cheddar cheese, pickled cabbage, mustard mayonaise, mix salad served with potato chips - created by chef remi - *he's food is too magical, we believed he have unicorn in his house”*

Avocado & egg burger 65k

Fried egg, avocado, cheese, with a twist of mustard mayonnaise, roman lettuce, tomato, onion balsamic reduction served with potato chips & mustard mayonnaise suce – Created by chef Bayu *“after see this option in the menu, there is only two kind of person in the world, one who will said “reallyyyy chef?” or one who said “Unbelievable chef”. Can't wait to see you...”*

Twist burger 85k

Beef patty, bacon, cheese, mushroom, fried egg with a twist of mustard mayonaise, avocado, roman lettuce, tomato, onion balsamic reduction served with potato chips & mustard mayonnaise – Created by chef Komang *“when I try to imagine a perfect girlfriend for me, I create and put all material that I like for this burger to represent the kind of girl that I want. big boobs, not too big booty, little bit naughty but innocent, funny and sexy, cute, husky voice, loved me deeply. ”*

House wine

HATTEN WINES

Aga Red 298k by bottle // 65k by glass
Aga White 298k by bottle // 65k by glass
Rose 298k by bottle // 65k by glass
Alexandria 298k by bottle // 65k by glass

TWO ISLAND WINES

Riesling 395k by bottle
Sauvignon Blanc 395k by bottle
Pinot Grigio 395k by bottle
Chardonnay 395k by bottle
Shiraz 395k by bottle
Carbenet Merlot 395k by bottle
Pinot Noir 395k by bottle

Twist cocktail

Minty vodka 95k

Smirnoff vodka, mint leaves, cucumber, lime, simple syrup

Pandan Gin 115k

Bombay Sapphire Gin, pandan syrup, lime, pineapple juice

Pineapple mojito 95k

Captain morgan light rum infused pineapple, mint leaves, lime, sugar cane juices

Pedas Margarita 115k

Jose Cuervo tequila, orange liquer, Chili syrup, lime juices

Lychee cosmo 95k

Smirnoff vodka, orange liquer, lychee water, lime, simple syrup

Twist Arak cocktail

Arak ginger mint 75k

Infused arak with ginger, lime, mint leaves, simple syrup, topped with ginger ale

Bali Mule 75k

Infused arak with ginger, fresh ginger, aromatic bitter, simple syrup, topped with ginger ale

Arak berries 75k

Infused arak with mix berries, cranberry juice, coconut cream, simple syrup

Arak mix berries mojito 75k

Infused arak with mix berries, lime, mint leaves, simple syrup, fresh mix berry topped with soda

Arak attack 75k

Infused arak with orange, lime, topped with orange juices

Arak cosmopolitan 75k

Original arak, infused arak with orange, cranberry juice, lime, simple syrup

Arak lychee cosmo 75k

Original arak, infused arak with orange, lychee water, lime, simple syrup

Arak pandan 75k

Original arak , pandan syrup, lime, pineapple juice

Fresh Juices 25k - Mango // Orange // Lime // Pineapple // Papaya // Banana

Smoothies by mixologist ketut *“not only my drink is smooth, my pick up line is smooth too”*

Banana Berries 30k

Banana, blueberry, coconut milk, honey, lime juice

Jack fruit smoothies 30k

Jack fruit, yogurt, simple syrup, milk

Jack fruit avocado 35k

Jack fruit, avocado, yogurt, milk, simple syrup

Banana peanut butter 30k

Banana, peanut butter, milk

Mango six 30k

Mango, pineapple, honey syrup, yogurt, milk

Banana dragon fruit 30k

Banana, dragon fruit, yogurt, milk, simple syrup

Blueberry smoothies 30k

Blueberry, yogurt, simple syrup, milk

Strawberry smoothies 30k

Strawberry, yogurt, simple syrup, milk

Raspberry Orange 30k

Orange juice, Raspberry, yoghurt, simple syrup

Mix Berries 30k

Blueberry, Raspberry, yoghurt, honey

Beetroot Pomegranate 30k

Beetroot, pomegranate, blueberry, honey

Mocktails – by mixologist ketut *“ mostly im here at dinner time, just in case you want to know”*

Blue Mary 30k

Blueberry, rosemary, honey, lime juice top with soda water

Strawberry Fizz 30k

Strawberry juices, lime juice, pineapple juice top with soda water

Sunshine 30k

Pineapple juice, orange juice, mango juice, simple syrup

International Cocktail

Mojito Classic 85k

Captain Morgan light rum, lime, mint leaves, granulated sugar top with soda water

Long island ice tea 120k

Captain Morgan light rum, Smirnoff vodka, Bombay Sapphire gin, Jose Cuervo Tequila, Orange liqueur, lime juice top with coke

Moscow Mule 85k

Smirnoff Vodka, lime, simple syrup, fresh ginger, top with ginger ale

Mai Tai 85k

Captain morgan spiced rum, captain morgan light rum, orange liqueur, pineapple juice, orange juice, simple syrup

Margarita 105k

Jose Cuervo Tequila, Orange liqueur, lime

Cosmopolitan 85k

Smirnoff Vodka, Orange liqueur, lime juice, Cranberry juice

Caipirinha 85k

Captain Morgan light rum, lime wedges, white sugar

Caipiroska 85k

Smirnoff Vodka, lime wedges, brown sugar

Pina Colada 85k

Captain Morgan light rum, coconut cream, fresh Pineapple, simple syrup

Spirit mixer

Jack Daniel & Coke 120k

Bombay Sapphire Gin & Tonic 120k

Jose Cuervo Tequila & Red Bull 120k

Captain Morgan Spiced Rum & Coke 85k

Captain Morgan Light Rum & Coke 85k

Smirnoff Vodka & Soda Water 85k

On the rock

Jack Daniel 100k

Bombay sapphire 100k

Jose cuervo 100k

Smirnoff vodka 75k

Captain morgan rum 75k

Soft drink

Coca cola Original 20k

Coca cola light 20k

Soda Water 20k

Tonic Water 20k

Ginger ale 20k

Beer

Small Bintang 35k

Large Bintang 55k

Bintang redler 35k

Small Prost 30k



Reviews from
millions of Tripadvisor
travellers place this
Restaurant in the top
10% worldwide.

Tripadvisor Travellers' Choice 2020

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