

5 STAR

Thai Cuisine

*Proudly Serving Authentic Thai Cuisine
to Northwest Indiana Since 1996*

Closed on Mondays

Tuesday: 11:00am - 8:00pm

Wednesday: 11:00am - 8:00pm

Thursday: 11:00am - 8:00pm

Friday: 11:00am - 9:00pm

Saturday: 11:00am - 9:00pm

Sunday: 11:00am - 8:00pm

5124 Pine Island Court • Crown Point, IN 46307 • 219.769.6322

www.fivestarthairestaurant.com

Appetizers

Appetizer Combination 10

Deep Fried rangoons, spring rolls and chicken pot stickers with sauces

Egg Rolls / Spring Rolls 5

Deep Fried and served with sweet & sour sauce. Vegetable only. Egg rolls-2 OR Spring rolls-4

Pot Stickers 7

Deep Fried Dumplings with ginger-soy sauce. Chicken OR vegetable

Rangoons 7

House-made deep fried wontons filled with cream cheese. Served with sweet & sour sauce

Edamame 7

Steamed and lightly salted green soy beans

Tod Mun 11

Fish cakes served with a spicy Thai sauce with cucumbers and crushed peanuts

Fried Tofu 7

Fried tofu served with sweet & sour sauce and crushed peanuts

Guay Chai 6

Pan fried chive-filled dumplings with sweet soy sauce

Chicken Satay 11

Marinated grilled chicken served with peanut sauce and cucumber salad

Sautéed Calamari 10

Calamari sautéed with lemongrass and topped with cilantro and a spicy Thai sauce

Fried Calamari 13

Deep fried calamari with sweet and spicy Thai sauce

Thai Chicken Wings 14

Deep fried chicken wings (6) with a sweet and spicy Thai sauce

Butterfly Shrimp / Coconut Shrimp 10

Deep fried Panko crusted OR Coconut crusted shrimp with a spicy Thai sauce

Fried Shrimp Cakes 11

Deep fried Panko crusted shrimp cakes with a sweet and spicy Thai sauce

Soups

Tofu/Vegetables +1.50

Chicken/Pork +2

Beef +3

Shrimp/Seafood +4

Tom Yum 7

Traditional tomato-based Thai hot & sour soup with mushrooms

Creamy Tom Yum 9

Traditional tomato-based Thai hot & sour soup with coconut milk with mushrooms

Tom Kha 10

NEW!! Traditional coconut milk-based Thai hot & sour soup with mushrooms

Tom Sap 8

Spicy tomato-based hot & sour soup with basil, red onion, mushrooms and glass noodles

Wonton Soup 7

Homemade chicken wontons, broccoli, cabbage, carrots and zucchini in chicken broth

Vegetable Soup 6

Broccoli, cabbage, carrots and zucchini in chicken broth; vegetable broth upon request

Chicken Vegetable Soup 8

Chicken, broccoli, cabbage, carrots and zucchini in chicken broth



Vegetarian



Vegan



Gluten-free



Spicy

ADD Spice level 1-5

Salads



Cucumber Salad 6

Fresh cucumber, red onion, tomato and carrots with sweet & sour dressing



Cucumber Salad with Peanut Sauce 8

Cucumber Salad topped with fried tofu and peanut sauce



Som Tum 10

Shredded green papaya, tomato, carrot and peanuts in a spicy lime dressing



Mushroom Salad 10

Grilled mushrooms, red onion, carrot and toasted rice in a lime dressing



Nam Sod 12

Ground chicken with red onion, fresh ginger and peanut in a spicy lime dressing



Larb Gai 12

Ground chicken with red onion and ground toasted rice in a spicy lime dressing



Yum Woon Sen 13

Glass noodles, ground chicken, red onion and peanut in a spicy lime dressing



Yum Neau 13

Grilled beef with lettuce, cucumber, tomato, onion, and carrot in a spicy lime dressing



Neau Num Tok 14

Grilled beef with lettuce, onion, carrot and toasted rice in a spicy lime dressing



Pla Goong 14

Grilled shrimp with lemongrass, tomato, carrot and onion in a spicy lime dressing

Add Sticky Rice 4

Spice can be omitted.

**spicy lime-based dressing contains fish sauce. Can omit upon request

House Specials



Basil Eggplant 12

Fresh eggplant stir-fried with Thai basil leaves, carrots, bell pepper, onion, mushrooms, tomato and chili in oyster sauce



Gai Krub 15

Fried chicken atop a stir-fry of chopped carrots, bell pepper and onion in a spicy tamarind sauce

Bangkok Chicken 15

Fried chicken atop stir fried carrot, bell pepper, onion, cabbage, mushrooms, zucchini and cashews in house sauce

Mango Chicken 16

Fried chicken atop stir fried carrot, bell pepper, onion, cabbage, zucchini and mango in house sauce



Pad Ka Pow 14

Ground chicken stir-fried with Thai basil, Thai chili, green beans, bell and mushrooms in oyster sauce



Pepper Beef 15

Beef stir-fried with carrots, bell pepper, onion, mushroom, tomato, zucchini and pineapple in oyster sauce



Vegetarian



Vegan



Gluten-free



Spicy

ADD Spice level 1-5

• **No MSG** • Fish sauce and Oyster Sauce can be omitted upon request •

Seafood

Shrimp Scampi 15

Shrimp stir-fried with carrots, bell pepper, onion, zucchini and broccoli

Shrimp Casserole 16

Glass noodles, shrimp, ginger, garlic, carrots, bell pepper, onion, zucchini and broccoli

Seafood Combination 17

Shrimp, calamari, mussels and imitation crab stir-fried with cabbage, carrots, bell pepper, onion and zucchini in oyster sauce and whiskey

Basil Seafood 17

Shrimp, calamari, mussels, and imitation crab stir-fried with bell pepper, onion, mushrooms, bamboo, green beans, chili and Thai basil in oyster sauce

Basil Calamari 17

Calamari stir-fried with bell pepper, onion, mushrooms, bamboo, green beans, chili and Thai basil in oyster sauce

5STAR Fish 18

Two fried Tilapia fillets served with carrots, bell and onion in a sweet & spicy tamarind sauce

Drunken Fish 18

Two fried Tilapia fillets served with carrots, bell, onion, cabbage, bamboo in spicy basil sauce

Ginger Fish 18

Two fried Tilapia fillets served with carrots, bell pepper, onion, mushroom, zucchini and ginger

Stir Fried

Tofu/Vegetables +1.50

Chicken/Pork +2

Beef +3

Shrimp/Seafood +4

Fire Dish 12

Carrots, bell, onion, cabbage, mushroom, celery, zucchini, bamboo and Thai basil stir-fried in a spicy Thai sauce

5 Star 12

Cabbage, carrots, broccoli and water chestnuts in 5 Star sauce

Spicy Lime 12

Broccoli, cabbage, carrots and onion in a spicy Thai chili & lime sauce

Lemongrass 12

Broccoli, cabbage, carrots and onion in a flavorful lemongrass sauce

Basil 12

Green beans, mushrooms, onion, bell pepper and Thai basil in spicy basil sauce

Cashew 12

Cashews, carrots, bell, onion, mushrooms, zucchini and pineapple in house sauce

Garlic 12

Garlic, carrots, bell, onion, mushrooms, cabbage, broccoli and zucchini in house sauce

Ginger 12

Fresh ginger, carrots, bell, onion, mushrooms and zucchini in a ginger sauce

Sweet and Sour 12

Carrots, bell pepper, onion, tomato, cucumber, zucchini and pineapple in sweet & sour sauce

Mixed Vegetable 12

Carrots, bell pepper, onion, mushrooms, broccoli, cabbage and zucchini in oyster sauce



Vegetarian



Vegan



Gluten-free



Spicy

ADD Spice level 1-5

• **No MSG** • Fish sauce and Oyster Sauce can be omitted upon request •

Curry

Tofu/Vegetables +1.50



Chicken/Pork +2

Beef +3

Shrimp/Seafood +4

  **Panang Curry 13**

Curry with coconut milk, peanut sauce, bell pepper and Thai basil

  **Massamon Curry 13**

Curry with coconut milk, potato, carrots, onion, and peanuts

  **Green Curry 13**

Curry with coconut milk, eggplant, bamboo, green beans, bell pepper and Thai basil

  **Red Curry 13**

Curry with coconut milk, bamboo, green beans, bell pepper and Thai basil

  **Jungle Curry 13**

Curry with eggplant, bell pepper, zucchini, carrots, green beans, bamboo and Thai basil (without coconut milk)

Noodles

Tofu/Vegetables +1.50

Chicken/Pork +2

Beef +3

Shrimp/Seafood +4

 **Pad Thai 12**

Thin rice noodles and egg stir fried in our homemade tamarind-based sauce with fresh bean sprouts, crushed peanuts and green onion

 **Drunken Noodles 12**

Wide noodles stir-fried with basil, egg, cabbage, tomato, onion, bell, carrots, bamboo and fresh bean sprouts in spicy brown sauce

Pad See Ewe 12

Wide noodles, egg, broccoli and carrots stir-fried in a sweet & smoky soy sauce

 **Kuaw Teaw Kua 12**

Wide noodles stir-fried with egg on bed of lettuce, topped with cilantro and Thai Sriracha

Pad Ba Mee 14

Egg noodles stir-fried with egg, cabbage, carrots, bell, onion and zucchini in brown sauce

Ba Mee with Peanut Sauce 15

Steamed egg noodles with broccoli and carrots in panang curry and peanut sauce

 **Pad Thai Woon Sen 13**

Glass noodles and egg stir fried in our homemade tamarind-based sauce with fresh bean sprouts, crushed peanuts and green onion

 **Pad Woon Sen 13**

Glass noodles stir-fried with egg, cabbage, bell pepper, onion, zucchini, tomato, mushrooms and fresh bean sprouts in brown sauce

 **Panang Noodles 15**

*Wide noodles** with bell pepper and Thai basil in panang curry*

Lard Nar 14

*Wide noodles** broccoli and carrots served in a black bean gravy*

 **Basil Noodles 15**

*Wide noodles** with carrots, bell, onion, cabbage, bamboo and basil in a spicy basil gravy*

****Choice of pan-fried or deep-fried**

Need Gluten Free noodles?—Replace with Thin Rice noodles or Glass noodles

 **Vegetarian**

 **Vegan**

 **Gluten-free**

 **Spicy**

ADD Spice level 1-5

• **No MSG** • Fish sauce and Oyster Sauce can be omitted upon request •

Fried Rice

Tofu/Vegetables +1.50 Chicken/Pork +2 Beef +3 Shrimp/Seafood +4
Kai Dao (Thai-Style Fried Egg) +2 Crab +5 Fresh Cucumber +1

 5STAR Fried Rice 12

Our Classic fried rice with tomato, onion and egg

 Broccoli Fried Rice 12


Fried rice with broccoli, carrots, onion and egg

  Basil Fried Rice 12

Spicy fried rice with fresh Thai Basil leaves, onion and bell pepper

  Curry Fried Rice 12

Rice stir-fried with yellow curry, bell pepper, onion, carrots and egg

 Pineapple Cashew Fried Rice 13

Fried rice with pineapple, carrots, cashews, onion and egg

  Curry Crab Fried Rice 17

Rice stir-fried with yellow curry, crab meat, bell pepper, onion, carrots and egg

  Crab Fried Rice 17


Fried rice with crab meat, onion, tomato and egg

Desserts / Beverages

Variety of Thai Desserts 6

*Assorted Beans in Syrup · Banana in Coconut Cream · Baked Taro Custard ·
Durian & Sticky Rice · Gingko Nuts with Sweet Taro Mousse · Pumpkin Custard ·
Sago & Black Beans · Sticky Rice with Custard · Taro Pearls*

 Mango & Sticky Rice 11

 Mango & Red Sticky Rice 12

Sweet Sticky Rice 7 Sweet Red Sticky Rice 8

Thai Iced - Tea / Coffee / Green Tea

Dine In: Regular 3 Large 4.50 Take Out: 3.50

Chrysanthemum and Assorted Hot Tea 2 Sodas (free refills) 2

Add On Items

Jasmine Rice 2 Plain Sticky Rice 4

Peanut Sauce 1.50

Kai Dao (Thai-Style Fried Egg) 2

Extra Tofu or Vegetables 1.50

Extra Chicken or Pork 2

Extra Beef 3

Extra Shrimp or Seafood 4

Extra Crab 5

WE ACCEPT



Most items can be made vegetarian upon request • No MSG is used in either preparation or during cooking

ALLERGY ALERT: We use peanuts, nuts, fish and shellfish in our kitchen • Prices are subject to change without notice