





## Curry



Tofu/Veg+1.50 Chicken/Pork+2 Beef+3 Shrimp/Seafood +4

  **Panang Curry 13**



*Curry with peanut sauce, Thai basil and bell pepper*

  **Massamon Curry 13**



*Curry with onion, carrots potato and peanuts*

  **Green Curry 13**

*Curry with basil, eggplant, bamboo, green beans and bell*

  **Red Curry 13**

*Curry with basil, bamboo, green beans and bell pepper*

  **Jungle Curry 13**


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

## Noodles

Tofu/Veg+1.50 Chicken/Pork+2 Beef+3 Shrimp/Seafood +4

 **Pad Thai 12**


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

 **Drunken Noodles 12**

*Wide noodles, egg, basil, cabbage, tomato, onion, bell, bamboo, carrots and fresh bean sprouts in spicy sauce*

**Pad See Ewe 12**

*Wide noodles, egg, broccoli, carrots in sweet & smoky soy sauce*

 **Kuaw Teaw Kua 12**

*Wide noodles & egg, on lettuce, with cilantro and Thai Sriracha*

**Pad Ba Mee 14**

*Egg noodles, egg, cabbage, carrot, bell, onion and zucchini in brown sauce*

 **Ba Mee with Peanut Sauce 15**


*Egg noodles, broccoli, carrots in panang curry & peanut sauce*

 **Pad Thai Woon Sen 13**

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

 **Pad Woon Sen 13**


*Glass noodles, egg, cabbage, bell, onion, tomato, mushroom, zucchini and fresh bean sprouts in brown sauce*

 **Panang Noodles 15**

*Wide noodles\*\* with bell and basil in panang curry*

**Lard Nar 14**

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

 **Basil Noodles 15**

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

## Fried Rice

Tofu/Veg+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, onion and bell*

  **Curry Fried Rice 12**

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

 **Pineapple Cashew Fried Rice 13**

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

 **Crab Fried Rice 17**

*Fried rice with Crab meat, tomato, onion and egg*

  **Curry Crab Fried Rice 17**


*Curry fried rice with Crab meat, bell, carrots, onion and egg*

## Desserts / Beverages

**Variety of Thai Desserts 6**

*Assorted Beans in Syrup · Banana in Coconut Cream · Baked Taro Custard · Ginkgo 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 Swet 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 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**

**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**

**Price shown is the Cash price. 4% will be added for Credit Card payment.**

# 5STAR

## 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](http://www.fivestarthairestaurant.com)



**WE ACCEPT**



## Appetizers

### Appetizer Combination 10

Deep fried rangoons, spring rolls and chicken pot stickers

### Egg Rolls / Spring Rolls 5

Deep fried Egg rolls-2 OR Spring rolls-4. Vegetable only

### Pot Stickers 7

Deep fried dumplings. Chicken OR vegetable

### Rangoons 7

House-made deep fried wontons filled with cream cheese

### Edamame 7

Steamed and lightly salted green soy beans

### Tod Mun 11

Fish cakes served with sauce, cucumber 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

Grilled chicken served with peanut sauce and cucumber salad

### Fried Calamari 13

Deep fried Calamari with sweet & spicy Thai sauce

### Thai Chicken Wings 14

Deep fried chicken wings with a sweet & spicy Thai sauce

### Butterfly Shrimp / Coconut Shrimp 10

Deep fried Panko OR Coconut crusted Shrimp

### Shrimp Cake 11

Deep fried Panko crusted Shrimp Cakes

## Soups

Veg/Tofu +1.50 Chicken/Pork +2 Beef +3 Shrimp/Seafood +4

### Tom Yum 7

Tomato-based hot & sour soup with mushrooms

### Creamy Tom Yum 9

Tomato-based hot & sour soup with coconut milk & mushrooms

### Tom Kha 10

NEW!! Coconut milk-based hot & sour soup with mushrooms

### Tom Sap 8

Hot & sour soup with basil, mushroom, onion and glass noodles

### Wonton Soup 7

Homemade chicken wontons and vegetables in chicken broth

### Vegetable Soup 6

Broccoli, cabbage, carrots, zucchini in chicken OR veg broth

### Chicken Vegetable Soup 8

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

## Salads

### Cucumber Salad 6

Fresh cucumber, onion and tomato in sweet & sour dressing

### Cucumber Salad with Peanut Sauce 8

Cucumber Salad 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, onion, carrot & toasted rice in lime dressing

### Nam Sod 12

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

### Larb Gai 12

Ground chicken, onion, ground toasted rice and chili tossed in a spicy lime dressing

### Yum Woon Sen 13

Glass noodles, ground chicken, peanuts and onion tossed in a spicy lime dressing

### Yum Neau 13

Grilled beef, lettuce, cucumber, tomato in a spicy lime dressing

### Neau Num Tok 14

Grilled beef, lettuce, toasted rice tossed in a spicy lime dressing

### Pla Goong 14

Grilled shrimp salad with lemongrass and onion tossed in a spicy lime dressing

\*\*Spicy lime dressing contains fish sauce—omit upon request

## House Specials

### Basil Eggplant 12

Fresh eggplant stir-fried with Thai basil leaves, carrots, bell, 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, onion, zucchini & 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, onion, zucchini, oyster sauce & whiskey

### Basil Seafood 17

Shrimp, calamari, mussels, and imitation crab stir-fried with bell, 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

Fried Tilapia fillets with carrots, bell, onion and sweet & spicy tamarind sauce

### Drunken Fish 18

Fried Tilapia fillets, carrots, bell, onion, cabbage and bamboo in a spicy basil sauce

### Ginger Fish 18

Fried Tilapia fillets, carrot, bell, onion, mushroom & ginger

## Stir Fried

Veg/Tofu +1.50 Chicken/Pork +2 Beef +3 Shrimp/Seafood +4

### Fire Dish 12

Carrot, bell, onion, cabbage, mushroom, celery, zucchini, basil and bamboo 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, carrot, onion in Thai chili & lime sauce

### Lemongrass 12

Broccoli, cabbage, carrots, onion in flavorful lemongrass sauce

### Basil 12

Green bean, mushroom, onion, bell, basil in spicy basil sauce

### Cashew 12

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

### Garlic 12

Garlic, carrot, bell, onion, mushroom, cabbage and broccoli in house sauce

### Ginger 12

Ginger, carrot, bell, onion, mushroom & zucchini in ginger sauce

### Sweet and Sour 12

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

### Mixed Vegetable 12

Carrot, bell, onion, mushroom, broccoli, cabbage and zucchini in oyster sauce

