

5 STAR

Thai Cuisine

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

Open 11:00am - 9:00pm
Tuesday - Sunday

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

www.fivestarthairestaurant.com

Appetizers

Appetizer Combination 9

Crab Rangoon, Spring Rolls and Pot Stickers

Egg Rolls / Spring Rolls 4

Vegetarian Egg rolls OR Spring rolls served with sweet & sour sauce

Pot Stickers 6

Dumplings filled with ground chicken OR vegetables

Crab Rangoon 7

Fried wontons with cream cheese, onion and celery

Edamame 6

Steamed and lightly salted green soy beans

Tod Mun 9

Fish cakes served with cucumber salad and crushed peanuts

Fried Tofu 6

Fried tofu served with sweet & sour sauce and crushed peanuts

Guay Chai 6

Pan fried chive-filled dumplings with sweet & spicy soy sauce

Chicken Satay 9

Marinated grilled chicken served with peanut sauce and cucumber salad

Sauteed Calamari 7

Calamari sautéed with lemongrass and served with sweet & sour sauce

Fried Calamari 10

Deep fried calamari with sweet Thai sauce

Thai Chicken Wings 13

Deep fried chicken wings with a sweet Thai sauce

Butterfly Shrimp / Coconut Shrimp 9

Deep fried Panko crusted shrimp with a sweet Thai sauce

Fried Shrimp Cake 10

Deep fried grounded Shrimp with a sweet Thai sauce

Soups

Tofu/Vegetables +1 Chicken/Pork +2 Beef +3 Shrimp/Seafood +4

Tom Yum 6

Traditional Thai hot & sour soup with lemongrass

Tom Kha 9

Traditional Thai coconut milk soup with galangal

Tom Sap 6

Spicy hot & sour soup with basil and glass noodles

Wonton Soup 6

Homemade pork wontons in chicken broth

Vegetable Soup 4

Mixed vegetables in chicken broth; vegetable broth upon request

Chicken Vegetable Soup 6

Chicken and vegetables in chicken broth



Vegetarian



Vegan



Gluten-free



Spice level 1-5

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

Salads

   **Cucumber Salad 5**

Fresh cucumber, onion and tomato in sweet & sour dressing

   **Cucumber Salad with Peanut Sauce 7**


Fresh cucumber with fried tofu, topped with peanut sauce

   **Som Tum 9**


Shredded green papaya, green beans, tomato, and carrot tossed in a spicy lime-based dressing

   **Mushroom Salad 9**

Grilled, fresh mushrooms, lemongrass, onion and ground toasted rice tossed in a spicy lime-based dressing

  **Nam Sod 10**

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

  **Larb Gai 10**

Ground chicken with ground toasted rice and chili tossed in a spicy lime-based dressing

  **Yum Woon Sen 10**

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

  **Yum Neau 11**

Grilled beef tossed in a spicy lime-based dressing

  **Neau Num Tok 12**

Grilled beef with toasted rice tossed in a spicy lime-based dressing

  **Pla Goong 11**

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

House Specials

Tofu/Vegetables +1 Chicken/Pork +2 Beef +3 Shrimp/Seafood +4

Basil Eggplant 10

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

Gai Krub 13

Fried chicken with chopped onion, carrots and bell pepper in a spicy tamarind sauce

Bangkok Chicken 13

Fried chicken stir-fried with bell pepper, baby corn, cabbage, onion, mushrooms and cashews in brown sauce

Mango Chicken 14

Fried chicken stir-fried with mango, bell pepper, baby corn, cabbage, onion and carrots

Lemongrass 10

Choice of meat stir-fried with broccoli, cabbage, carrots, onion and baby corn in a flavorful lemongrass sauce

Spicy Lime 10

Choice of meat stir-fried with broccoli, cabbage, carrots, onion, baby corn and Thai basil in a spicy Thai chili & lime sauce

Pad Ka Pow 12

Ground chicken stir-fried with Thai basil, Thai chili, green beans, bamboo, bell and mushrooms



Vegetarian



Vegan



Gluten-free



Spice level 1-5

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

Fried Rice



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

5STAR Fried Rice 10

Our Classic fried rice with tomato, onion and egg

Broccoli Fried Rice 10

Fried rice with broccoli, carrots, onion and egg

 **Basil Fried Rice 10**

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

 **Thai Curry Fried Rice 10**

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

Pineapple Cashew Fried Rice 11

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

Desserts / Beverages

Variety of Thai Desserts 6

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

Mango & Sticky Rice 10

Sticky Rice 4.50 Red Sticky Rice 5.50

Ice Cream with Sticky Rice 6

Ice Cream: Coffee, Green Tea or Coconut 3

Thai Iced - Tea / Coffee / Green Tea

Dine In 2 Take Out 2.50

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

Add On Items

Jasmine Rice: Small 2 Large 3.50

Peanut Sauce 1.50

Kai Dao (Thai-Style Fried Egg) 2

Extra Tofu or Vegetables 1.50

Extra Chicken, Beef or Pork 2

Extra Shrimp 3

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

Seafood

Thai Scampi 14

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

Shrimp Casserole 15

Glass noodles, shrimp, ginger, onion, bell pepper, carrots, broccoli and baby corn in house sauce

Seafood Combination 16

Shrimp, calamari, clams and crab stir-fried with cabbage, onion, bell pepper, baby corn and carrots in oyster sauce and whiskey

Basil Seafood 16

Shrimp, calamari, clams, and crab stir-fried with bell pepper, onion, mushrooms, bamboo, green beans and Thai basil leaves in spicy basil sauce

Basil Calamari 16

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

5STAR Fish 17

Deep fried fish fillet served with onion, carrots and bell in a sweet & spicy tamarind sauce

Drunken Fish 17

Deep fried fish fillet served with onion, carrots and bell pepper in a spicy basil sauce

Ginger Fish 17

Deep fried fish fillet served with ginger, onion, carrots and bell pepper in a ginger sauce

Stir Fried

Tofu/Vegetables +1 Chicken/Pork +2 Beef +3 Shrimp/Seafood +4

Fire Dish 10

Bell, onion, cabbage, mushroom, celery, basil and bamboo stir-fried in a spicy Thai chili sauce

5 Star 10

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

Basil 10

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

Spicy Lime 10

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

Cashew 10

Cashews, bell, onion, mushrooms, carrots, baby corn and pineapple in house sauce

Garlic 10

Garlic, bell, onion, mushrooms, baby corn, cabbage and broccoli in garlic sauce

Ginger 10

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

Sweet and Sour 10

Bell pepper, onion, tomato, cucumber, carrots, baby corn and pineapple in sweet & sour sauce

Mixed Vegetable 10

Bell, mushrooms, broccoli, onion, carrots, cabbage, baby corn and bean sprouts in house sauce

Pepper Beef 13

Beef stir-fried with bell pepper, mushrooms, carrots, onion, pineapple and tomato



Vegetarian



Vegan



Gluten-free




Spice level 1-5

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

Curry

Tofu/Vegetables +1 Chicken/Pork +2 Beef +3 Shrimp/Seafood +4

 **Panang Curry 12**

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

 **Massamon Curry 12**

Curry with coconut milk, potato, peanuts and pineapple

 **Green Curry 12**

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

 **Red Curry 12**

Curry with coconut milk, Thai basil, bamboo shoots and bell pepper

 **Jungle Curry 11**

Curry with eggplant, baby corn, bell pepper, bamboo and Thai basil (without coconut milk)

Noodles

Tofu/Vegetables +1 Chicken/Pork +2 Beef +3 Shrimp/Seafood +4

 **Pad Thai 10**

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

 **Drunken Noodles 10**

Wide rice noodles stir-fried with basil, egg, cabbage, tomato, onion, bell, carrots and bamboo

Pad See Ewe 10

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

 **Kuaw Teaw Kua 10**

Wide rice noodles stir-fried with egg topped with cilantro and Thai Sriracha Sauce

Pad Ba Mee 12

Egg noodles stir-fried with egg and vegetables in house sauce

Ba Mee with Peanut Sauce 13

Steamed egg noodles with broccoli, carrots and peanut sauce

 **Pad Thai Woon Sen 11**

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

 **Pad Woon Sen 12**

Glass noodles stir-fried with egg, cabbage, bell pepper, onion, baby corn, tomato, bean sprouts and mushrooms in house sauce

 **Panang Noodles 13**

*Wide rice noodles** with bell pepper and carrots in panang curry*

Lard Nar 11

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

 **Basil Noodles 12**

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

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



Vegetarian



Vegan



Gluten-free



Spice level 1-5

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