

5 STAR

Thai Cuisine

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

Open 11:30am - 9:30pm
Tuesday - Sunday

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

www.fivestarthairestaurant.com

Appetizers

Appetizer Combination 8

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 5

Dumplings filled with ground chicken OR vegetables

Crab Rangoon 6

Fried wontons with cream cheese, crab meat, onion and celery

Shumai 7

Steamed pork and shrimp dumplings

Edamame 5

Steamed and lightly salted green soy beans

Tod Mun 7

Fish cakes served with cucumber salad and crushed peanuts

Fried Tofu 5

Fried tofu served with sweet & sour sauce and crushed peanuts

Guay Chai 5

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

Chicken Satay 7

Marinated grilled chicken served with peanut sauce and cucumber salad

Calamari 7

Calamari sautéed with lemongrass and served with sweet & sour sauce

Fried Calamari 8

Deep fried calamari with sweet Thai sauce

Thai Chicken Wings 8

Deep fried chicken wings with a sweet Thai sauce

Soups

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

Tom Yum 5

Traditional Thai hot & sour soup with lemongrass

Tom Kha 5

Traditional Thai coconut milk soup with galangal

Tom Sap 5

Spicy hot & sour soup with basil and glass noodles

Wonton Soup 5

Homemade pork wontons in chicken broth

Vegetable Soup 3

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 4**

Fresh cucumber, onion and tomato in sweet & sour dressing

   **Cucumber Salad with Peanut Sauce 6**



Fresh cucumber with fried tofu, topped with peanut sauce

   **Som Tum 8**

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 9**

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

  **Larb Gai 9**

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

  **Yum Woon Sen 9**

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

  **Yum Neau 10**

Grilled beef tossed in a spicy lime-based dressing

  **Neau Num Tok 10**

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

Stir Fried

Chicken/Tofu/Vegetables 10 Pork +1 Beef +2 Shrimp +3 Seafood +4

 **Fire Dish**

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

5STAR

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

 **Basil**

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

Cashew

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

Garlic

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

Ginger

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

Sweet and Sour

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

Mixed Vegetable

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

Pepper Beef 12

Beef stir-fried with bell pepper, mushrooms, carrots, onion and tomato in brown sauce

 **Vegetarian**  **Vegan**  **Gluten-free**  **Spice level 1-5**

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

Seafood

Thai Scampi 13

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

Shrimp Casserole 13

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

Seafood Combination 15

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

Basil Seafood 15

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

Basil Calamari 14

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

5STAR Fish 16

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

Drunken Fish 16

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

Ginger Fish 16

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

House Specials

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 11

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

Bangkok Chicken 12

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

Mango Chicken 13

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

Lemongrass Chicken 10

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

Spicy Lime Chicken 10

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

Spicy Lime Shrimp 13

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

Pad Ka Pow 11

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
-

Curry

Chicken/Tofu/Vegetables 10 Pork +1 Beef +2 Shrimp +3 Seafood +4

Panang Curry

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

Massamon Curry

Curry with coconut milk, potato, peanuts and pineapple

Green Curry

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

Red Curry

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

Jungle Curry

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

Noodles

Chicken/Tofu/Vegetables Pork +1 Beef +2 Shrimp +3 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 and chicken 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 12

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 11

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

Panang Noodles 11

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

Lard Nar 10

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

Basil Noodles 10

*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 •

Fried Rice

Chicken/Tofu/Vegetables 10 Pork +1 Beef +2 Shrimp +3 Seafood +4
Kai Dao (Thai-Style Fried Egg) 2 Fresh Cucumber 1

5STAR Fried Rice

Our Classic fried rice with tomato, onion and egg

Broccoli Fried Rice

Fried rice with broccoli, carrots, onion and egg

Basil Fried Rice

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

Thai Curry Fried Rice

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

Curry Crab Fried Rice 14

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

Crab Fried Rice 14

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 ·
Gingko Nuts with Sweet Taro Mousse · Pumpkin Custard · Sago & Black Beans ·
Sticky Rice with Custard · Taro Pearls*

Coconut Glace 9

Sticky Rice 4.50 Red Sticky Rice 5.50

Ice Cream with Sticky Rice 6

Ice Cream: Coffee, Green Tea, Coconut or Chocolate 3

Thai Iced - Tea / Coffee / Green Tea

Dine In 2 Take Out 2.50

Chrysanthemum and Assorted Hot Tea 2 Sodas 1.50

Add On Items

Jasmine Rice: Small 1.50 Large 2.50

Peanut Sauce 1

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