

Noodles & Fried Rice

Choice of: Chicken, Pork, Veggie and/or Tofu	10.95
Beef, Shrimp, Squid	11.95
Veggie Duck (Vegetarian)	11.95
Duck	12.95
Seafood	13.95
Pork Sausage	11.95

501 Pad Thai

The famous rice noodle sautéed with egg, bean sprout, crushed peanut scallion

/ 502 Drunken Noodle (Pad Kee Mao)

Broad rice noodles sautéed with chili garlic, string bean, onion, baby corn, bell pepper, basil

503 Pad See Ew

Broad rice noodle sautéed with egg, broccoli, carrot & sweet soy sauce

504 Pad Woon sen

Glass noodles sautéed with egg, bean sprout, carrot, shitake mushroom, celery & scallion

/ 505 Noodle Curry (Red or Green Curry)

Rice noodles with curry, coconut milk, broccoli, bamboo shoot, bell pepper

506 Thai Fried Rice

Stir fried jasmine rice with egg, onion, tomato & scallion

507 Pineapple Fried Rice

Stir fried jasmine rice with egg, pineapple, cashew nut, raisin, onion & scallion

/ 508 Basil Fried Rice

Stir fried jasmine rice with chili, egg, onions, bell peppers, chili paste, basil

/ 509 Curry Fried Rice

Stir fried jasmine rice with curry powder, egg, onion, scallion & cucumber sauce

//Dishes can be modified to your order from Mild, Spicy or Very Spicy

Please notify us if you have any food allergies

Price vary and subject to change without notice

Desserts

Fried Banana with honey & sesame seed 3.95

Ice Cream (Green Tea or Coconut) 3.95

Fried Banana with Ice Cream (FBI) 7.50

Black Sticky Rice with warm coconut milk 4.95

Pumpkin Coconut Custard 4.95

Black sticky rice with custard 4.95

Mango with sweet sticky rice (seasonal) 6.95

Beverage

Thai Iced Tea 2.95

Thai Iced Coffee 2.95

Lychee Thai Iced Tea 2.95

Coconut water 2.95

Juice (Orange, Cranberry) 2.95

Fresh Un-sweet Iced Tea 2.50

Sparkling Mineral water 2.50

Soda, Spring water 1.50

Side Order

Jasmine Rice 1.50

Brown Rice 1.95

Sticky Rice 1.95

Coconut Sticky Rice 2.95

Roti (2) 3.95

Peanut Sauce 1.50

Steamed Vegetable 3.95

Black Sticky Rice 2.95

Lunch Specials

Served 11:30 a.m. - 3:00 p.m. Monday - Friday (Except Holiday)
(Dining room Served with Salad)

Choice of: Chicken, Pork, Veggie and/or Tofu 8.95
Beef, Shrimp, Squid 9.95

NOODLES

L-1 Pad Thai The famous rice noodle sautéed with egg, bean sprouts, crushed peanuts & scallions

/ L-2 Drunken Noodle Broad rice noodle sautéed with, chili garlic, stringbean, carrot, baby corn, onion, bell pepper, basil

L-3 Pad See Ew Broad rice noodle sautéed with egg, broccoli carrot & sweet soy sauce

FRIED RICE

L-5 Thai Fried Rice Stir fried jasmine rice with egg, onion & scallion

L-6 Pineapple Fried Rice Stir fried jasmine rice with egg, pineapple, cashew nut, raisin, onion, scallion.

/ L-7 Basil Fried Rice Stir fried jasmine rice with egg, chili garlic, onion, bell pepper & basil

SAUTEED & CURRY Served with Jasmine Rice

/ L-8 Thai Basil Sautéed with chili garlic, onion, bell pepper, string bean & Thai basil

L-9 Garlic & Pepper Sautéed with garlic, green pea, baby corn, carrot, shitake mushroom, broccoli

L-10 Ginger Sautéed with fresh ginger, onion, scallion, carrot & shitake mushroom

L-11 Sweet & Sour Sautéed with pineapple, cucumber, tomato, onion & scallion

L-13 Peanut Sauce Steamed with peanut sauce and broccoli

/ L-14 Red Curry Sundried red chili paste curry with coconut milk, bamboo shoots and basil

/ L-15 Green Curry Fresh green chili paste curry with coconut milk, string bean, bell pepper, bamboo shoot, basil

L-16 Panang Curry Mildly chili paste coconut milk, string bean, carrot, bell pepper

L-18 Mixed Veggies Sautéed garlic brown sauce with broccoli, cauliflower, string bean, cabbage, bok choy, mushroom



FIVE STARS THAI CUISINE

Since 2009

324 29th St, Union City, NJ 07087

201 583 1800

201 583 1801

Open : 11:30 A.M. - 10:00 P.M.

Closed on Tuesday

\$15 Minimum for Delivery
(Over 15 block, \$25 Minimum)

(Tip Not Included)

Limited Delivery Area

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happy eating

yelp

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Appetizers

- 101 Veggie Spring Roll (3)** 3.95
Crispy rolls with glass noodles, veggies served with sweet plum sauce
- 102 Tofu Triangle (10 pieces)** 4.95
Crispy tofu served with crushed peanut sweet chili sauce
- 104 Chicken Dumpling (4)** 4.95
Fried or Steamed, served with ginger soy sauce
- 105 Thai Shrimp Roll (4 rolls)** 6.95
Crispy shrimp rolls served with sweet chili sauce
- 106 Curry Puff (3 pieces)** 5.95
Stuffed chicken, potato, yellow curry wrapped in puff pastry served with cucumber sauce
- 107 Calamari** 7.95
Crispy calamari served with sweet chili sauce
- 108 Chicken Wing (4 wings)** 5.95
Marinated crispy chicken wings served with sweet chili sauce
- 109 Chicken Satay (4 skewers)** 7.95
B.B.Q. chicken skewers served with peanut sauce & cucumber sauce
- 110 Soy Bean (Edamame)** 3.95
Steamed health soy bean
- 111 Veggie Samosa (5)** 6.95
Crispy pastry with a savory filling, potatoes, onions, carrots, curry powder
- 112 Veggie Dumpling (3)** 5.95
Pan Fried or Steamed, served with ginger soy sauce
- 113 Fish Cake (4 pieces)** 4.95
Fried fish cake served with cucumber, peanut in sweet chili sauce
- 114 Duck Spring Roll (3 Rolls)** 6.95
Fried roll filled with roasted duck, glass noodle, veggie with plum sauce
- 115 Mixed App. No. 1** 7.95
2 Veggie Rolls, 2 Shrimp Rolls & 2 Chicken Dumplings
- Mixed App. No. 4** 9.95
2 curry puffs, 2 Fish cakes & 3 Samosa
- Mixed App. No. 5** 13.95
2 Chicken Satay, 2 curry puffs, 2 Shrimp Rolls, 2 Veggie Rolls
- 116 Crispy Corn (3)** 4.95
Deep fried marinated corn served with cucumber sauce
- 117 Thai Sausage** 4.95
Grilled pork sausage served with fresh ginger, shallot, peanut, lettuce

Soup

- 201 Tom Yum Goong** 4.95 / 9.95
(Shrimp Lemongrass soup) Traditional shrimp soup in lemongrass, mushrooms, onion, chili, lime juice & kaffir lime leaves
- 202 Tom Kha Kai** 4.95 / 9.95
(Chicken coconut soup) Chicken with coconut milk, lime juice, mushrooms, galangal, lemongrass, kaffir lime leaves
- 203 Veggie Soup** 4.95 / 9.95
Veggie broth with glass noodles, tofu & veggie
- 204 Steamed Mussels** 5.95
With lemongrass, basil leaves, onion, fresh chili & lime sauce

Salad

- 210 Thai Salad** 5.95
Mixed green salad with tomato, carrot, cucumber, shallot, bean sprout, golden tofu & homemade peanut dressing
- 211 Papaya Salad** 8.95
Shredded green papaya, tomato, string bean, peanut in chili lime dressing
- 212 Yum Woon sen** 10.95
Glass noodles mixed with shrimp, minced chicken, shallot in chili lime dressing
- 213 Grilled Beef Salad** 10.95
Mixed with shallot, cucumbers and tomato in chili lime dressing
- 214 Duck Salad** 10.95
Mixed with shallot, cashew nuts, pineapple, tomato in chili lime dressing
- 215 Lab Gai (Chicken)** 10.95
Minced chicken mixed with mint, toasted rice powder in dried chili lime dressing
- 216 Cucumber Salad** 5.95
Fresh cucumber, green salad, dried shallot with vinaigrette dressing
- 217 Shrimp or Calamari Salad** 10.95
Grilled Shrimp / Steamed Calamari with lemongrass, shallot, scallion, cilantro, mint, red bell pepper in brown sugar chili lime dressing
- 218 Mango Salad** 8.95
Shredded mango, shallot, bell pepper, roast peanut in chili lime dressing

Main Course (Served with Jasmine rice)

- Choice of: Chicken, Pork, Veggie and/or Tofu 11.95
Veggie Duck (Vegetarian) 11.95
Beef, Shrimp, Squid, Fillet Tilapia 13.95
Seafood, Duck, Salmon 16.95
Whole Red Snapper 21.95

- 401 Thai Basil**
Sautéed with chili garlic, string bean, onion, bell pepper & Thai basil
- 402 Garlic & Pepper**
Fried meats sautéed with garlic, green pea, baby corn, carrot, shitake mushroom & broccoli
- 403 Ginger**
Sautéed with fresh ginger, onion, scallion, carrot & shitake mushroom
- 404 Sweet & Sour**
Sautéed with cucumber, onion, pineapple, tomato & scallion
- 405 Pad Prik Khing**
Fried meats sautéed with red chili paste, stringbean bell pepper & kaffir lime leaves
- 406 Peanut Sauce**
Steamed with peanut sauce, broccoli, carrot
- 407 Red Curry**
Sundried red chili paste with coconut milk, bamboo shoot, carrot, basil, bell pepper
- 408 Green Curry**
Fresh green chili paste with coconut milk, stringbean, bamboo shoot, basil, bell pepper
- 409 Panang Curry**
Mildly & light coconut milk, chili paste, bell pepper, stringbean, carrot & Kaffir lime leaves
- 410 Massaman Curry**
Mild curry with coconut milk, potato, onion & peanut
- 411 Pineapple Curry**
Sun dried red chili paste with coconut milk, pineapple, bell pepper
- 412 Jungle Curry** (Herbs with no coconut milk)
Hot & spicy chili paste curry with bamboo shoot, string bean, basil, bell pepper, Thai rhizome & Kaffir lime leaves
- 413 Yellow Curry**
Mild curry with coconut milk, potato, onion & bell pepper
- 414 Cashew Nut**
Fried meat sautéed with chili-garlic, onion, bell pepper, carrot, pineapple & cashew nut
- 415 Mixed Veggies**
Sautéed garlic brown sauce with broccoli, cauliflower, string bean, cabbage, bok choy, mushroom
- 416 Spicy Bamboo**
Sautéed with chili-garlic, bamboo shoot, string bean, carrot, bell pepper

Signature

served with jasmine rice

- 302 Roasted Duck** 16.95
Tamarind Sauce chopped onion, bell pepper, shallot
Sweet Chili Sauce chopped onion, bell pepper
- 303 Grilled Chicken** 10.95
Traditional cooking style, marinated half chicken with fine herbs, served with sweet chili & cucumber sauce.
- 304 Chicken Breast Tempura** 13.95
Pineapple Green Curry chopped pineapple, bell pepper
Lemongrass chopped ginger, bell pepper, shallot, peanut
Sweet & Sour Sautéed cucumber, onion, pineapple, tomato, scallion
- 305 Grilled Steak (Shell Steak)** 16.95
Crying Tiger grilled lemongrass steak with Tamarind sauce
Black pepper sauce with onion, bell pepper
- 306 Crispy Fillet Tilapia** 13.95
Lemongrass chopped ginger, bell pepper, shallot, peanut
Sweet Chili sauce chopped onion, bell pepper
Pad Chá sautéed chili garlic Thai rhizome, bamboo shoot, string bean, carrot, onion, bell pepper
- 307 Whole Red Snapper** 21.95
Sweet Chili Sauce chopped onion, bell pepper
Tamarind Sauce chopped onion, bell pepper, shallot