Quick Bites

Sweet Corn Cilantro Pancakes 11
Crispy Scallion Pancakes 11
Spicy Kimchi Pancakes 11
Combination Pancakes 15
Sweet corn cilantro, scallion & spicy kimchi pancakes
Spicy Vegan ‘Buffalo’ Wings 11
Soy “Chicken Satay” Sticks with Barbeque Sauce 12
Peking Buns 11
Steamed buns stuffed with crispy vegetarian ‘duck’ and scallions
Spicy Kimchi Buns (NEW!) 11
Steam buns stuffed with sauteed kimchi, soy meat, onions and mushrooms
Vegan Fritters 12
Crispy sunchoke, broccoli, soy ‘chicken’ balls, and kabocha pumpkin fritters
Vermicelli Spring Rolls with Mango Citron Sauce 10
Spring rolls with vermicelli, vegetables & mushrooms
Franchia’s Lettuce and Soy ‘Duck’ Wrap 12
Lettuce, mint leaves, chopped soy ‘duck’, shiitake mushrooms and water chestnut served with cinnamon ginger sauce
Soft Watercress and Tofu Rolls 11
Watercress, tofu, carrots, and mushrooms in soft wrap served with savory sweet and sour dipping sauce.
Franchia’s Vegan Shish Kebab 11
Barbequed soy meat, peppers and onions on sticks with teriyaki sauce

Franchia's Dumplings
(Steamed/Fried)

Mixed Vegetable Dumplings 8
Kale Dumplings 9
Spicy Kimchi Dumplings 8
Dumplings stuffed with spicy preserved Korean pickles
Soy and Grain ‘Meat’ Dumplings 9
Assorted Dumplings 15
Combination of mixed vegetable dumplings, kale dumplings, spicy kimchi dumplings & soy & grain ‘meat’ dumplings.
Baby Dumplings in Spicy Sauce (steamed only) 8

Soups / Porridges

Soup of The Day 5
Porridge of The Day 5
(Sweet corn spinach, pumpkin, or black sesame)
Franchia's Lunch Specials

$14

(Served with soup or salad of the day)

Spicy Franchia Noodles
Stir fried noodles with peanuts, dried chili, vegetables & mushrooms

Pad Thai Noodles
Rice noodles with vegetables & tofu in tangy assam sauce

Penang Noodles in Spicy Curry & Coconut Broth
Noodles in spicy curry soup with soy ‘chicken’, vegetables and tofu

Coconut Tom Yum Noodles
Noodles in coconut based tom yum soup with tofu, tomato, carrot, and mushrooms

Zen Noodles with Coconut Tomato Dill Sauce (NEW!)
Korean noodles with cauliflower, mushrooms, asparagus, and soy ‘beef’ in coconut tomato dill sauce

Drunken Basil Noodles
Stir fried rice noodles with basil, broccoli, eggplant, tofu, and soy ‘chicken’ in dark sweet soy sauce

Soft Tofu with Kale in Ginger Sauce
Sauteed soft tofu with kale and vegetables in ginger brown sauce

Crispy Korean Chili Tofu
Crispy tofu pan fried with garlic and Korean chili sauce topped with oats served with cucumber and tomato

Braised Tofu with Kabocha Pumpkin and Eggplant (NEW!)
Tofu with kabocha pumpkin and eggplant in Korean citron and miso sauce

Malaysian Ginger Fried Rice
Fried rice with soy ‘chicken’, ginger, tomato & vegetables in spicy sauce

Shiitake Mushrooms ‘Bulgogi’ Served in Sizzling Plate
Marinated shiitake mushroom, asparagus, broccoli, and onions served in sizzling plate

Soy ‘Beef’ in Spicy Coconut Sauce
Indonesian soy ‘beef’ rendang with tomatoes & potatoes in rich coconut milk, galangal and curry sauce

Crispy Eggplant in Spicy Sauce
Eggplant with water chestnut, veggies, soy shrimp & chicken in spicy sauce

Spicy Vegan “Meat Balls” & Soy “Chicken” in Garlic Sauce
With a variety of vegetables

Vegetarian Curry Hot Pot
Curry hot pot with vegetables and soy ‘chicken’

Crispy Sweet & Sour Mushrooms with Kaffir Lime Leaves
Crispy mushrooms with garlic in spicy kaffir lime sauce
Franchia’s Vegan Lunch Box
$18
(Dine in only)
Lunch Box featuring

Salad of the Week
&
Two Appetizers
&
Choice of Entrée

Soft Tofu with Kale in Ginger Sauce
Spicy Vegan “Meat Balls” & Soy “Chicken” in Garlic Sauce
Soy “Beef” in Spicy Coconut Sauce
Crispy Eggplant in Spicy Sauce
(served with white/brown rice)

Vegan Ramen Lunch Sets
(Served with baby dumplings)

$14

Choice of
Zen Ramen
Ramen with mountain vegetables in clear vegetarian broth

Wild Sesame Ramen
Ramen in wild sesame broth

Kimchi Ramen
Ramen in kimchi stew broth

Ramen with Tonkatsu
Ramen topped with soy meat cutlet

Spicy Miso Ramen
Ramen in spicy miso broth served with soy beef
Gratuity of 20% will be added to the bill for groups of 6 people & above

NOTE:
If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will try their best to accommodate your needs.

Franchia’s Lunch Salads
Generous portions of healthy salads for lunch served with soup of the day

Soy ‘Chicken’ Salad
*With vegan ranch dressing*

Spicy Vegetarian ‘Duck’ Salad
*Crispy vegetarian ‘duck’ with variety of vegetables in spicy dressing*

Pumpkin Noodles Salad
*Noodles made with pumpkin and wheat with peppers, carrot, mix greens and beet in lemon sesame soy sauce dressing*

Bibimbap & Stone Bowl Rice

Bibimbap is a popular Korean dish consisting of rice with various toppings. Choice of bowl: bibimbap or stone bowl Choice of rice: white or brown rice Choice of sauce: Korean chili sauce, bean paste sauce, ginger soy sauce or chili garlic sauce

<table>
<thead>
<tr>
<th>Item</th>
<th>Bibimbap</th>
<th>Stone Bowl</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Bibimbap or Stone Bowl</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Assortment of vegetables, mountain roots &amp; greens over rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crunchy Tempeh Bibimbap or Stone Bowl</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Crunchy organic tempeh, vegetables, and mushroom over rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetarian ‘Duck’ Bibimbap or Stone Bowl</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Vegetarian ‘duck’ with ginger and vegetables over rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soy ‘Beef’ Cutlet Bibimbap or Stone bowl</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Crispy soy ‘beef’ cutlet and vegetables over rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Avocado Bibimbap or Stone Bowl</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Avocado with a variety of vegetables &amp; tofu over rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spicy Kimchi Bibimbap or Stone Bowl</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Sauteed kimchi with a variety of vegetables and mushrooms over rice with crispy seaweed</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Curry Soy ‘Chicken’ Bibimbap or Stone Bowl</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Soy ‘chicken’ with curry sauce over rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cauliflower and Lotus Bibimbap or Stone Bowl (NEW!)</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Diced cauliflower, carrots, zucchini, and mushrooms over rice with crispy lotus fritters, and cedar shoots</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mediterranean Bibimbap or Stone Bowl</td>
<td>16</td>
<td>17</td>
</tr>
<tr>
<td>Crispy eggplant, tomato, avocado, basil and couscous over rice with soy ‘chicken’ sticks</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

NOTE:
If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will try their best to accommodate your needs.

Gratuity of 20% will be added to the bill for groups of 6 people & above