DISCLOSURE: The contents of this document are as submitted by the issuer and Fundaztic has not verified and does not vouch for the accuracy or authenticity of the contents provided herein.

Notwithstanding the above, Fundaztic has, among others, conducted the following due diligence checking:-

- a) Verify the accuracy of the constitutional documents and information submitted by the issuer against reports extracted from official sources such as SSM (Suruhanjaya Syarikat Malaysia), CCRIS (Bank Negara Malaysia), CTOS and Credit Bureau Malaysia
- b) Perform reasonable care, including site visit when it is deemed necessary, to ensure the existence of the business operations of the issuer
- c) Evaluate to ensure that the issuer meets and complies with Fundaztic's credit and scorecard requirements for listing

BACKGROUND OF BUSINESS

A. Who are we

We are a locally established food and beverage business focused on delivering high-quality café-style dining experiences with a cozy and welcoming atmosphere.

B. What do we do

We serve a wide range of food and beverages including Western cuisine, fusion dishes, specialty coffees, desserts, and signature meals. Our focus is on taste, presentation, and customer satisfaction, both for dine-in and takeaway.

C. When did we start our business operations

The brand was established in 2021. Our team began operating the Bangi branch in September 2024, continuing the brand's commitment to quality and customer satisfaction.

D. Where we are operating our business in

We currently operate from a café located in Bangi, Selangor, strategically positioned in a high-traffic commercial area with strong local community support.

E. How much have we invested into the business to-date

To date, we have invested over RM100,000 into setup costs, renovations, kitchen equipment, interior design, and initial operating capital.

F. No. of Outlets/Branches we have now (if any)

We manage one outlet in Bangi under this brand. While it operates independently, we maintain alignment with the brand's overall concept and quality standards.

G. Our Annual Sales Turnover

2024: RM 350,000 2025 (Projection): RM 480,000 – RM500,000

H. Experience of our Key Management Team

Our key personnel have a strong background in the food and beverage industry, with over 8 years of experience in managing cafés and F&B operations, including team management, customer service, and supplier coordination.

I. Staffing – Staff Strength

Kitchen Crew – 3 Barista – 2 Service Staff – 2

J. How we intend to use and repay the funds

The funds will be used to support business expansion, specifically to upgrade kitchen equipment, enhance food preparation processes, and introduce new menu items to attract a wider customer base. A portion will also be allocated to improving the overall café ambiance and seating capacity to accommodate more guests comfortably. In addition, we plan to invest in digital marketing and local promotions to boost visibility and drive customer traffic. Repayment will be made through increased revenue generated from these enhancements, with structured monthly installments.

K. Other supporting information about our company

We actively promote our café through social media platforms, engaging with the local community and featuring seasonal promotions. We have received positive customer reviews for food quality, service, and ambiance, and we aim to grow our customer base through ongoing engagement and service excellence.