

**REMARK :** The business plans presented on this platform are submitted by the respective issuers and reflect their original content. Fundaztic prioritizes the direct representation of the issuer's vision and as such, we do not undertake editorial modifications (e.g., correcting spelling, grammar, or typographical errors).

## BACKGROUND OF BUSINESS

### A. Who are we

We operate an Italian restaurant.

### B. What do we do

Our restaurant specializes in authentic Italian cuisine prepared by an Italian chef. Our signature dishes include Pizza Fritta (fried pizza), gourmet pizzas, ciabatta bread, Arancini rice balls, pasta, and traditional Italian desserts. The restaurant offers a cozy atmosphere and has built a strong base of loyal and repeat customers.

We promote our business through our Facebook page, website, Grab Food, expatriate groups, business networks, and word-of-mouth referrals. Customers can dine in, order delivery, or engage our catering services for events. We operate from Tuesday to Sunday, from 12:00 PM to 8:00 PM.

In addition, the owner operates a boutique business selling pre-loved luxury handbags, evening dresses, and jewellery through regular live-streaming sessions, supported by a loyal customer base.

### C. When did we start our business operations

Our business began in 2020 as a home-based food delivery operation and has since grown steadily, leading to the opening of our restaurant premises in June 2022.

### D. Where we are operating our business in

Our restaurant is based at a strategic location in Wisma Central, Kuala Lumpur.

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

Till to date, we have invested approximately RM 300,000 into the business.

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

In addition to the premises stated in Section D, we maintain an office-cum-boutique unit at Wisma Central. The premises is utilized for administrative functions, live-streaming sales sessions, and retail operations, including customer walk-ins and order collections.

### G. Our Financial Summary

Year	Turnover	Total Expenses	Profit / (Losses)
<b>2025</b>	RM 650,000	RM 585,000	RM 65,000
<b>2026 up to date</b>	RM 350,000	RM 315,000	RM 35,000

### H. Experience of our Key Management Team

The owner brings more than 36 years of experience in the F&B industry. Our chef, a native Italian, has extensive culinary expertise and is highly skilled in preparing authentic Italian dishes in accordance with traditional Italian culinary practices.

### I. Staffing – Staff Strength

Executive chef: 1 (owner's spouse)

Owner: 1

Staffs: 7 (including part-timers)

**J. How we intend to use and repay the funds**

This is our third funding facility with Fundaztic. The proceeds will be used as working capital to support business expansion and improve cash flow.

As most transactions are cash-based, we maintain healthy cash flow and are confident in meeting our monthly repayment obligations.

**K. Other supporting information about our company****Platform Remarks**

**This is a 3rd funding request by an existing issuer who had successfully raised RM124,400 under Note No.3203 and 5768 at our platform. The issuer has fully settled Note No.3203 on 13/10/2025 Repayment of Note No.5768 has been prompt & regular for the last 23 months and the principal outstanding sum prior to the hosting of this note is RM16,033**