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BACKGROUND OF BUSINESS

A. Who are we

We are an F&B business specializing in authentic Middle Eastern cuisine, with a focus on traditional Palestinian dishes, offered through catering, Grab-and-Go, and delivery services.

B. What do we do

We serve authentic Middle Eastern cuisine with an original Palestinian taste, featuring signature dishes such as Nasi Mandi Chicken, Shawarma, and other traditional specialties. Our primary business focus is catering services, followed by food delivery and walk-in takeaway customers. We are able to cater for events of up to 800 guests and handle approximately 7 to 8 catering events of varying sizes each week. Our catering services cover a wide range of occasions, including infaq programmes, weddings, gatherings, and prayer events.

We acquire our food catering clients through direct customer orders, active marketing, collaborations with other caterers, and word-of-mouth referrals. For food delivery, our main customers are office workers and local residents, as our set meals are affordably priced to suit their budgets. We primarily use the GrabFood platform for delivery services. Our operating hours are from 10:00 AM to 10:00 PM (Saturday to Wednesday), and 10:00 AM to 8:00 PM on Thursdays. We are closed on Fridays.

C. When did we start our business operations

We started our business operations since year 2022.

D. Where we are operating our business in

We are operating our business in Bandar Puncak Alam, Selangor.

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

Up to date, we have invested approximately RM 100,000 into the business.

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

In addition to the premises stated in Part D, a dedicated dine-in restaurant in Puncak Alam will open within the next two months. The Part D premises are designated for Grab-and-Go and delivery services.

G. Our Financial Summary

Year	Turnover	Total Expenses	Profit / (Losses)
2025	RM 605,717	RM 364,412	RM 241,305
2026 up to date	RM 650,000	RM 390,000	RM 260,000

*Remarks:

For January to May 2026, the sales turnover increased driven by food delivery platforms, competitive pricing, bulk-order friendly menu offerings, and active marketing efforts that enhanced customer reach and demand.

The higher profit margin in 2025 was mainly driven by the catering segment, which yields better margins than dine-in operations. This was supported by bulk ingredient sourcing, low labour costs as the owner acts as the chef and manages operations, minimal marketing expenses from repeat and referral customers, and increased large-scale catering events.

H. Experience of our Key Management Team

Our owner has over 10 years of experience in the F&B industry.

I. Staffing – Staff Strength

Owner – 1

Staffs – 3

J. How we intend to use and repay the funds

We intend to utilise the funding as working capital to support our operational requirements and business expansion. This includes enhancing our marketing efforts and setting up new outlet. Having been established for a few years already with steady flow of customers, we are confident in our ability to meet repayment obligations consistently.

K. Other supporting information about our company

Platform Remarks

Issuer's Credit Facilities in CTOS Report	
No. of Secured facilities	0
No. of Unsecured facilities	3