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BACKGROUND OF BUSINESS

A. Who are we

We are a food and beverage business committed to serving a wide variety of delicious and high-quality meals in a welcoming dining environment.

B. What do we do

We operate a full-service food and beverage restaurant offering a diverse selection of local and Western cuisine to cater to customers of all ages and preferences. Our menu includes ikan bakar, Western dishes, satay, goreng-goreng, nasi ayam, and a variety of other popular meals and beverages.

We are committed to serving freshly prepared, high-quality food using carefully selected ingredients while maintaining high standards of food hygiene, safety, and customer service. Our restaurant provides a comfortable dining environment for individuals, families, and groups, making it suitable for casual meals, gatherings, and celebrations. We do promote our products via tiktok.

C. When did we start our business operations

Business started operation since 2018.

D. Where we are operating our business in

We are operate our business from a rented premise located in Skudai, Johor.

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

We have invested more than Rm100k into this business.

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

We have another 2 outlets located in rented premises located at JB, Hohor.

G. Our Financial Summary

Year	Turnover	Total Expenses	Profit / (Losses)
2025 ^	Rm2,000,000	Rm1,840,000	Rm160,000
2026 up to date ^	Rm1,000,000	Rm920,000	Rm80,000

H. Experience of our Key Management Team

Both owners have more 10-year experiences in this industry.

I. Staffing – Staff Strength

Owner -2 (husband and wife)

Staff - 12

J. How we intend to use and repay the funds

The financing will be used to support our working capital requirements, including daily business operations, as well as to upgrade and replace kitchen equipment and utensils to improve operational efficiency and food quality. Our business primarily operates on a cash sales basis, generating

consistent daily cash flow with minimal collection risk. This allows us to maintain healthy cash flow and provides us with the financial capacity to meet our repayment obligations promptly and according to schedule.

K. Other supporting information about our company