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BACKGROUND OF BUSINESS

A. Who are we

We are a restaurant.

B. What do we do

We are a restaurant specializing in a variety of mala dishes, including mala hotpot and dry mala. Our signature dishes include mala hotpot (malatang) served with a choice of seafood, vegetables, or meat. Besides mala, we also offer non-spicy soup options, such as tomato soup and other soup. In addition to our dine-in service, customers can also place orders through GrabFood and Foodpanda. We are open daily from 11:00 AM to 10:45 PM.

C. When did we start our business operations

We started in Sep 2023.

D. Where we are operating our business in

We have rented ground floor of a shop in Bukit Mertajam, Pulau Pinang for our business operation.

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

We have invested more than RM 800k into the business to date.

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

n/a

G. Our Financial Summary

Year	Turnover	Total Expenses	Profit / (Losses)
2025	RM 940,000	RM 883,600	RM 56,400
2026 to date	RM 470,000	RM 441,800	RM 28,200

H. Experience of our Key Management Team

The owner has more than 3 years of experience in the busienss.

I. Staffing – Staff Strength

Owner - 1

Staff – 10

J. How we intend to use and repay the funds

The funds will be used for marketing and operational cost. We are confident in our ability to make monthly instalments promptly and fully settle our debt on time.

K. Other supporting information about our company

N/A