

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 are engaged in food and beverages.

B. What do we do

We operate a food and beverage business specializing in traditional Kelantan cuisine such as nasi kerabu, nasi dagang, nasi belauk and etc. In addition to daily sales, we also accept occasional catering orders where food is prepared in advance for customer events, with self-pickup arrangements. We actively promote our business through TikTok and have expanded our reach by partnering with delivery platforms such as Foodpanda and GrabFood to increase sales channels and customer convenience. Customers make payments via QR and cash, with approximately 40% of transactions conducted in cash.

C. When did we start our business operations

We registered and started our business in June 2023.

D. Where we are operating our business in

We are operating our F&B business in Sepang, Selangor.

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

We have invested more than RM100K into our business.

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

NIL

G. Our Financial Summary

Year	Turnover	Total Expenses	Profit / (Losses)
2025	RM500,000.00	RM400,000.00	RM100,000.00
2026 (up-to-date)	RM310,000.00	RM248,000.00	RM62,000.00

H. Experience of our Key Management Team

We have over 4 years of experience in operating this business, with consistent customer demand and growing brand recognition within the local market.

I. Staffing – Staff Strength

Owner – 2

Staff – 5

J. How we intend to use and repay the funds

The fund we are applying from Fundaztic will be used as a working capital to support our business expansion. The funding will be used to upgrade kitchen tools and equipment, carry out minor renovation works in the kitchen, repair defect areas in the restaurant and etc. These improvements will enhance operational efficiency, maintain food quality, and support business growth.

We believe that by consistently offering honest services, we will be able to develop long-term relationships with our clients. We assure you that our main focus will be the quality of our service and make sure that customers get the best service from us. Hence, we are confident to serve our monthly instalment promptly and fully settle on time.

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	1