BACKGROUND OF BUSINESS

A. Who are we
We are a F&B company.

B. What do we do
Our restaurant specializes in Taiwanese style cuisine and beverages, serving a wide range of rice and noodle dishes, sizzling meals, Taiwan-style signature grilled skewers, pancakes, snacks, desserts, and a variety of beverages. The restaurant caters to both dine-in and take-away customers and has established a presence in the Batu Pahat market. We provide a comfortable and relax dining environment with different seating options, including an air-conditioned dining area, an open-air area, as well as private area. Over the years, the business has received positive customer feedback and recommendations. We maintain an active presence on social media platforms, where we regularly update customers on promotions, menu offerings and other activities. These digital marketing effort helps us to maintain customer engagement, increase brand visibility and attract both existing and potential customers.

C. When did we start our business operations
The business was started since year 2021.

D. Where we are operating our business in
The restaurant operates in Batu Pahat Johor.

E. How much have we invested into the business to-date
To date, we have invested more than RM300K in the business.

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

G. Our Financial Summary

Year	Turnover	Total Expenses	Profit / (Losses)
2025 ^	RM1mil	RM960K	RM40K
2026 (up to July 2026)	RM400K	RM384K	RM16K

Remarks:
1. *The management adopted a more conservative cash management approach by retaining a higher portion of cash collections to meet supplier payments and day-to-day expenses. As a result, the bank statements do not fully reflect the company's actual sales turnover.*
2. *Based on management's records, 2026 year-to-date sales are estimated at RM400K. Although sales in 2026 sales are currently lower compared to the previous year, management has taken corrective measures and proactive initiatives to improve business performance, including preparing Taiwan-inspired festive delicacies for the upcoming CNY and collaborating with local*

celebrities for musical performance at the restaurant to attract more customers and enhance customer engagement.

H. Experience of our Key Management Team

The business is manage by a husband-and-wife team. Both bring more than 7 years experience in the F&B industry. They have accumulated valuable experience in Taiwan, and subsequently brought their knowledge and expertise back to Malaysia, which supports the restaurant's Taiwanese cuisine concept.

I. Staffing – Staff Strength

Director -2
Staff -7

J. How we intend to use and repay the funds

The proposed funding is to support the working capital requirement and day-to-day operating expenses. In preparation for the upcoming Christmas and Chinese New year festive season, we plan to introduce a range of Taiwanese-inspired festive delicacies, which will be prepared and packaged in-house to maintain product quality and consistency. As part of this initiative, we plan to acquire a vacuum packaging machine to support the packaging process.
In addition, the company plans to collaborate with local celebrities to organize musical performances at the restaurant as part of customer engagement and promotional initiatives. The funding will also support the related stage preparation, equipment and setup costs for the performance. These initiatives are expected to attract additional customer traffic, enhance the overall dining experiences, and generate additional revenue.

K. Other supporting information about our company

Platform Remarks

Issuer's Credit Facilities in CTOS Report	
No. of Secured facilities	**2**
No. of Unsecured facilities	**0**