

DISCLOSURE: The contents of this document are as submitted by the issuer and Fundaztic has not verified and does not vouch for the accuracy or authenticity of the contents provided herein.

Notwithstanding the above, Fundaztic has, among others, conducted the following due diligence checking:-

- a) Verify the accuracy of the constitutional documents and information submitted by the issuer against reports extracted from official sources such as SSM (Suruhanjaya Syarikat Malaysia), CCRIS (Bank Negara Malaysia), CTOS and Credit Bureau Malaysia
- b) Perform reasonable care, including site visit when it is deemed necessary, to ensure the existence of the business operations of the issuer
- c) Evaluate to ensure that the issuer meets and complies with Fundaztic's credit and scorecard requirements for listing

BACKGROUND OF BUSINESS

A. Who are we

We are the famous local Chinese restaurant.

B. What do we do

As a traditional Chinese freshwater fish restaurant, we serve flavorful Steamed river fish and lake fish dishes for lunch and dinner 6 days per week from 10am to 10pm, except Tuesday as rest day. In addition, we also offer other famous local dishes such as Wild Boar Curry, Salted Egg Yolk French Beans, and a wide variety of seafood & Vege dishes. Since we are located on the skirt of the Genting Highland, the visitors of Genting and surrounding's residents are our target customers. Our restaurant can serve a maximum of 130 people capacity to dine in as we have 3 floors.

C. When did we start our business operations

We are registered and started our business operation in May 2017.

D. Where we are operating our business in

We are one of the famous freshwater fish restaurants nearby Genting Highland, BUKIT TINGG, BENTONG, PAHANG.

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

We have invested more than RM120,000 into our business.

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

No Outlet.

G. Our Annual Sales Turnover

2019: RM677,323

2020: RM550,000

2021(Projected): RM650,000

*The turnover in 2020 was lower compared to 2019. This is due to the impact of not able to dine-in during the MCO period, and most of our famous dishes have decreased orders. We conservatively projected that the sales will be maintained at RM650,000.

H. Experience of our Key Management Team

We have more than 30years of experience in F&B business operations.

I. Staffing – Staff Strength

Chief cooker –2

Cashier –1

Staff –3

J. How we intend to use and repay the funds

The purpose of seeking additional funds is for working capital. The funds intent used for capital rolling (daily expenses, material & ingredient purchasing), and marketing activities (leverage on social media, advertising, discount, get more food delivery services and promote branding and reputation etc.). In addition, we intend to upgrade our kitchen equipment such as water tank and freezer.

Our business is more about the cash term and cash sales, and hence liquid cash is needed for our internal rolling. With our existing business volume, we are confident that can repay the fund within 24 months.