



RESTAURANTS LTD.





Disclaimer

Statements made in this Presentation describing the Company's objectives, projections, estimate, expectations may be "Forward-looking statements" within the meaning of applicable securities laws & regulations. Actual results could differ from those expressed or implied. Important factors that could make a difference to the Company's operations include economic conditions affecting demand supply and price conditions in the domestic & overseas markets in which the company operates, changes in the government regulations, tax laws & other statutes & other incidental factors.



Curtain Raiser







- Award winning leading portfolio of Fine Dining Brands
- 96 Restaurants serving Quality Food in Modern Ambience along with 14 Confectioneries (as on December 31, 2012)
- Flagship Brands: Mainland China and Oh! Calcutta -- having presence for over 20 years
- Other Brands Sigree, Flame & Grill, Haka, KIBBEH, Kix, Machaan, Shack, as well as a confectionary brand, Sweet Bengal
- Uniform and Consistent standards across each brand, across geographies in line with international trends
- Asset Light Model



Power Brands

Core Brands	Particulars
CHINA	 Menu features authentic Chinese cuisine embracing the principle of "harmony in contrast," which stems from the Chinese concept of yin and yang
Oh! Calcutta	 Erstwhile Only Fish, was rebranded as Oh! Calcutta Menu features dishes from Kolkata, created through research in libraries and old British colonial clubs Ambience: resembles a British colonial club in Kolkata
Other Brands	Particulars
sigree	• A new concept of dining and a recent addition to the group portfolio, inspired by changing taste-buds
GLOBAL GRILL	 The menu features a melange of fresh, grilled flavours from all around the globe
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Widespread Presence



Brand	Total **	Cities
Mainland China	48	25 cities in India and one in Dhaka, Bangladesh
Oh! Calcutta	8	Mumbai, Kolkata, Delhi, Pune, Bengaluru and one in Dhaka, Bangladesh
Sigree	6	Pune, Chennai, Kolkata , Mumbai and Hyderabad
Haka	3	Kolkata and Bhubaneshwar
Machaan	6	Mumbai, Kolkata, Guwahati, Nashik, Surat & Howrah
Flame & Grill	7	Bengaluru, Hyderabad, Nashik, Ludhiana, Aurangabad and Kolkata
Kix	1	Kolkata
Just Biryani	1	Mumbai
Kibbeh	1	Hyderabad
Shack	1	Kolkata
Sub-total	82	
Sweet Bengal confectionary	14	Mumbai
Total	96	

Total **

Citio

* This includes franchisee restaurants located in Dhaka, Bangladesh; ** Data as on Dec 31st ,2012

*** Franchisee Restaurant: Franchisee Owned, Company operated restaurant

across 25 cities in India and one city in Bangladesh



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Key Growth Drivers

Leverage flagship *Mainland China* brand while selectively expanding into existing and new markets

- Leverage the brand equity enjoyed by Mainland China brand by expanding in new locations in Metro and Tier 1 cities
- Plan to expand new restaurant formats such as Combos and Multi brands
- · Plan to further expand selectively into Tier II cities through new restaurants or franchisee restaurants
- Include snack menu and keep restaurants open through the day in Malls Increase Cover Turnover

Selectively develop other brands in the Portfolio

- Plan to maintain a tight basket of brands with a focus on Mainland China brand, while targeting a few new market segments
- Increase number of Sigree outlets and merge Machaan with it

Focus on COCO Model for Expansion

- Cost Curve 120 days to launch and 6 months thereafter to breakeven
- Focus on COCO model for expansion combined with FOCO model opportunistically, to penetrate Tier II cities which the company may not otherwise exploit.

Innovative Marketing Strategies focusing on Growth Opportunities

- Loyalty Programme and increasing brand awareness complemented with periodic promotions and festivals
- Achieve a Higher Cover during the festive season continue the momentum

Focus on Innovative and Emerging Trends in the Business

- Focus on Outdoor Catering Huge potential to be tapped
- Focus on 'takeaway market' one of the fastest growing in the restaurant business segment
- Focus on ready-to-eat and one meal packages
- Tie up with Just Dial for logistics of home delivery model
- Integrate it with our existing business model
- Be prepared before the next uptick in the Economy and Discretionary Spends



Key Growth Drivers

Mezzuna – All Day Bar & Restaurant serving International Cuisine

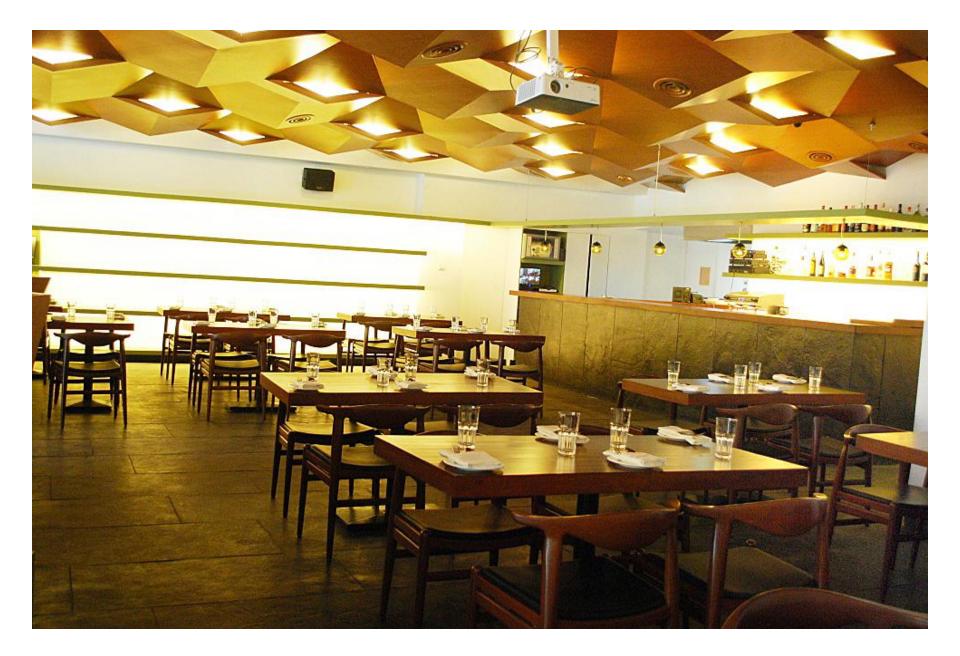
- Our latest addition is a brand new concept for the young, well travelled and adventurous connoisseur.
- The trend of this young TG (19 26 years) with high disposable income is "chilling spending time in an informal vibrant setting" - drinking out with friends and having finger food.
- Consultants/ Chefs from Europe and recruitments from Best Hotels/Restaurants in India
- Fresh and exciting format of all day casual dining Higher Cover turnover as timing will be longer (open from 9am to 12 midnight)
- A lively menu of new world dishes Mediterranean, Moroccan, East Asian, Continental, Spanish, Mexican and Italian flavours with a fantastic range of liquor which is of prime importance.
- Contemporary recipes made with select, healthful ingredients, highlighting a progressive gourmet cuisine.
- Increased asset utilization (sweating of assets) as would become part of existing premises.

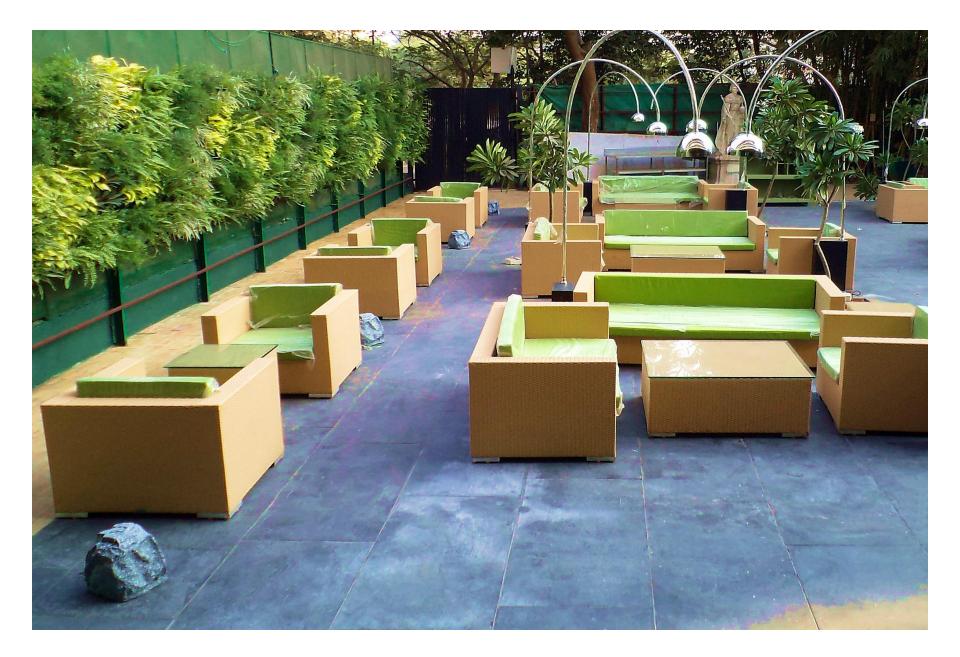


MEZZUNA

ALL DAY BAR AND KITCHEN











Key Growth Drivers

Sigree Global Grill Launched

- A new concept of dining and latest addition to the group portfolio, inspired by changing taste-buds.
- A melange of fresh, grilled flavours from all around the globe like Mediterranean, Oriental, Spanish, Mexican and Indian cuisine.
- Live grills on each table Unlimited starters that sizzle and grill on each table.
- Display kitchen and interactive cooking, enhanced by the thrilling and skillful display by master chefs. Dramatic ambience of fresh ingredients and exciting culinary styles.
- A global gourmet experience in an electrifying ambience.
- An all-day destination for the globe-trotting, next generation of food connoisseurs.









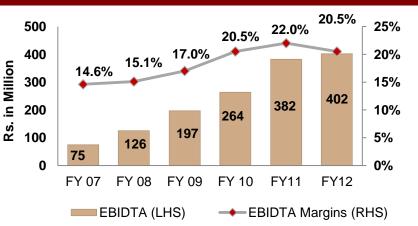


Select Financials

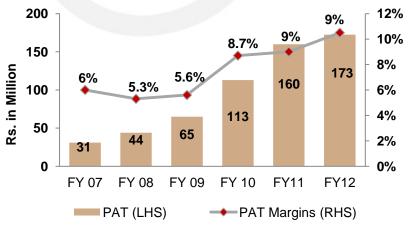
Rs. in Million 50 so 40 X FY 07 FY 09 FY 10 FY 08 FY 11 FY 12

Income From Operations and Outlets

EBITDA and EBITDA Margins



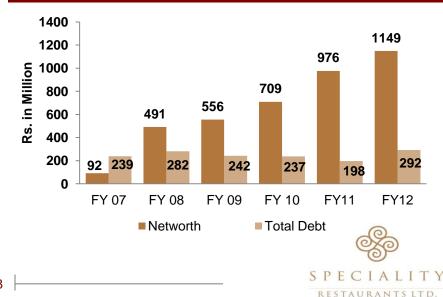
PAT and PAT Margins



No. of Restaurants as of March 2012

EBITDA: Earnings before interest, tax, depreciation and amortization

Net worth and Total Debt



Financial Overview

Rs. In Lakhs

Sr.		For the Quarter ended on			For the Nine months ended on		Previous year
No	Particulars	31.12.2012	30.9.2012	31.12.2011	31.12.2012	31.12.2011	31.3.2012
				(Unaudited)		(Audited)
1	Income from operations						
	(a) Net Sales	5,854	5,211	5,238	16,039	14,357	18,781
	(b) Other operating income	261	262	115	808	624	842
	Total Income from operations	6,115	5,473	5,353	16,847	14,981	19,623
2	Expenses						
	(a) Cost of materials consumed	1,709	1,501	1,465	4,555	3,907	5,102
	(b) Employee benefits expense	1,364	1,323	1,077	3,811	3,134	4,231
	(c) Depreciation and amortisation expense	376	357	372	1,050	913	1,287
	(d) Lease Rent	847	846	747	2,486	2,077	2,870
	(e) Other expenses	1,165	1,058	1,012	3,166	2,780	3,669
	Total Expenses	5,461	5,085	4,673	15,068	12,811	17,159
3	Profit from operations before other income and finance costs	654	388	680	1,779	2,170	2,464
4	Other income	234	270	100	649	230	271
5	Profit from ordinary activities before finance costs	888	658	780	2,428	2,400	2,735
6	Finance costs	1	1	78	49	202	266
7	Profit from ordinary activities before tax	887	657	702	2,379	2,198	2,469
8	Tax expense	220	146	221	572	695	744
9	Net Profit after tax	667	511	481	1,807	1,503	1,725



Financial Highlights

Sales

- Good Traction due to festive season
- Maturity of new stores opened in last fiscal and Q1 FY 2013
- Expansion plans on track
- Pressure on discretionary spends to continue

Expenses

- Launch Expenses Mezzuna
- Delay of Price Hikes

EBITDA

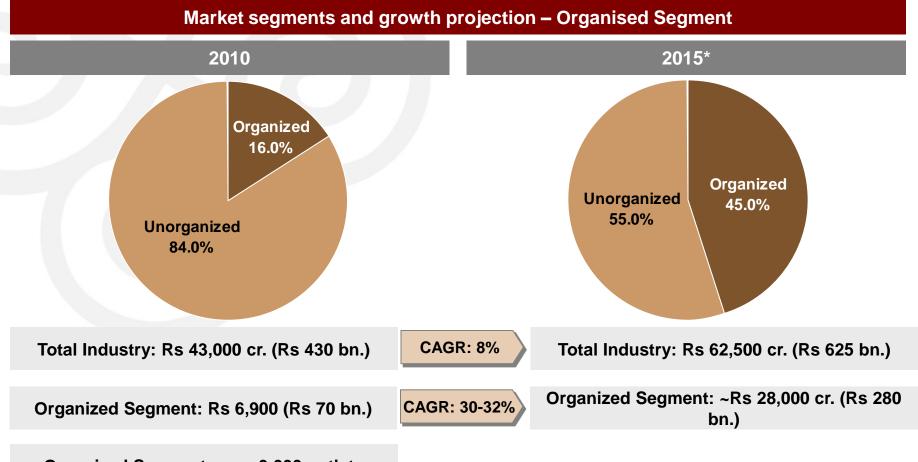
- Cost Pressures
- Front end cost sociated with new Launches

Profit after Tax

Pressure at EBITDA levels



Industry Potential



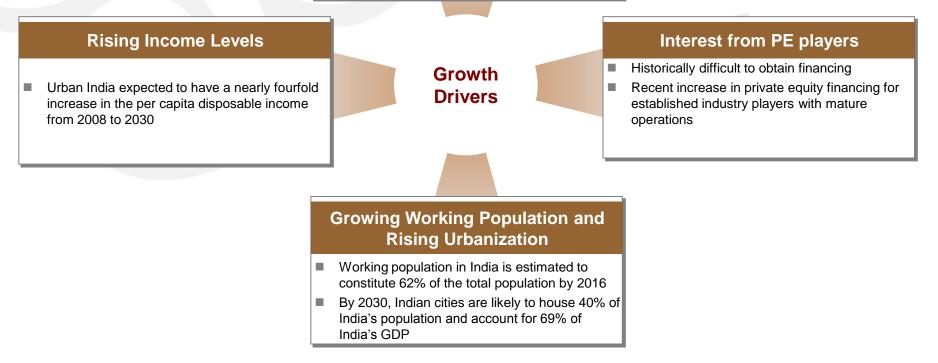
Organized Segment: over 3,000 outlets



Industry Growth Drivers

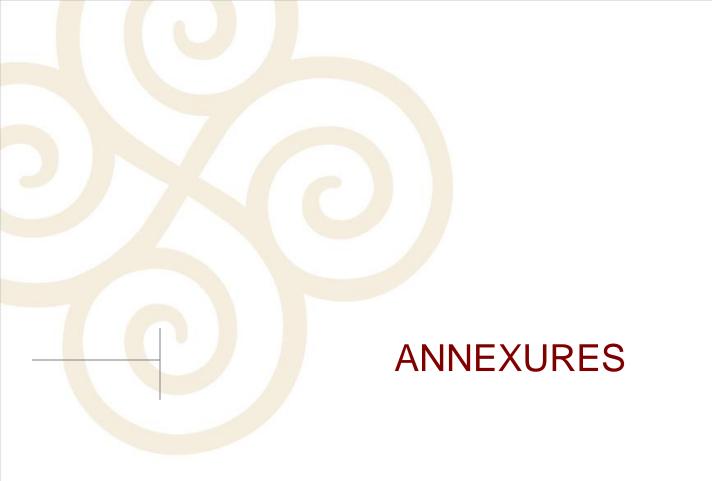
Changing Demographic Profile

- Over 65% of India's population is below 35 years of age, and the age group between 21 and 40 years constitutes the majority among those who eat out regularly
- Increasing population of the middle-class and increasing proportion of the population living in urban centres



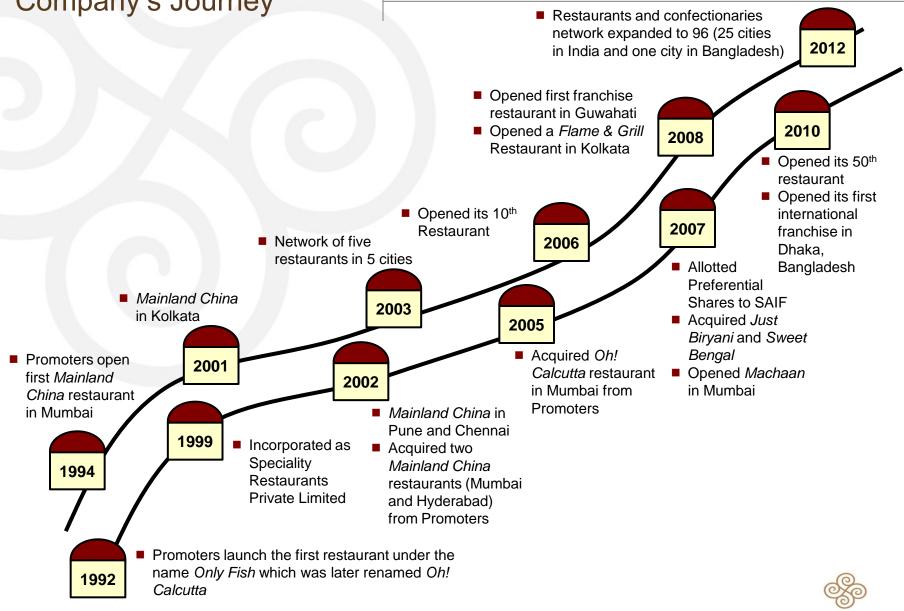


Source : Technopak Report 2009; India Retail Report 2009; NRAI Report 2010; McKinsey Report 2010





Company's Journey



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RESTAURANTS LTD.

Directors' Profile

Mrs. Suchhanda Chatterjee Promoter Director • Over 11 years of experience in hospitality industry Mr. Indranil Ananda Chatterjee Whole Time Director • In charge of overall commercial operations • Over 28 years of experience in finance and marketing	Mr. Anjan Chatterjee Promoter Director	 Overall in charge of the Company Over 30 years of experience in the advertising and hospitality industry
Chatterjee In charge of overall commercial operations	· · · · · · · · · · · · · · · · · · ·	Over 11 years of experience in hospitality industry
	Chatterjee	
Mr. Susim Mukul Datta Chairman and non-executive Independent DirectorCurrently Chairman of Castrol India, Philips Electronics India and IL&FS Investment Managers; or 50 years of experience in manufacturing, marketing, banking, finance, hotels, etc. He was also the chairman of Hindustan Lever and certain Unilever group companies	Chairman and non-executive	
Mr. Tara Sankar BhattacharyaFormer managing director of SBINon- Exec. Independent Dir.Has over 41 years of experience in banking and finance	Bhattacharya	
Mr. Jyotin Mehta Non- Exec. Independent Dir. • Over 28 years of experience in finance, secretarial, legal, quality management and general management		
Mr. Dushyant Rajnikant Mehta• Has over 30 years of experience in sales, advertising and marketingNon- Exec. Independent Dir.	Mehta	 Has over 30 years of experience in sales, advertising and marketing
Mr. Vishal Sood Non- Exec. Non-Indpdt. Dir. • Over 15 years of experience in software, investment banking and private equity		 Over 15 years of experience in software, investment banking and private equity



Key Management

Mr. Indraneil Palit Chief Operating Officer	 Holds a diploma in hotel management, catering technology and applied nutrition 28 years of experience in the hospitality industry including at the Indian Hotels Company Limited
Mr. Phiroz Savak Sadri Director* – Operations & Brand Standards	 Holds a bachelors degree in commerce and a diploma in hotel management, catering technology and applied nutrition 24 years of experience in the hospitality industry including at Indian Hotels Company Limited
Mr. Jayanta Chatterjee Director* – Business Development & Planning	 Holds a bachelors degree in commerce 21 years of experience in the hospitality industry including at Indian Hotels Company Limited
Mr. Rajesh Dubey Director* - Food Production	 Holds a diploma in hotel management, catering technology and applied nutrition 23 years of experience in the hospitality industry; prior to joining the Company, was executive sous chef with Indian Hotels Company Limited
Mr. Rajesh Mohta Chief Financial Officer	 Holds a bachelors degree in commerce and is an associate member of the ICAI 23 years of experience in finance and accounts; prior to joining the Company, worked as general manager (finance) at Rockwood Hotels & Resorts Limited
Mr. Sanjay Goyal GM – Materials Management and Controls	 Holds a bachelors degree in commerce, bachelors degree in law, a diploma in hotel management, diploma in international trade management and is a certified purchasing manager 22 years of experience in the hospitality industry; prior to joining the Company, worked as materials manager at one of the leading hotels in India
Mr. V.S. Satyamoorthy Company Secretary and Compliance Officer	 Holds a bachelors degree in commerce, is an Associate member of the ICAI, ICSI and a graduate member of the ICWAI 30 years of experience in areas of accounts, finance and secretarial matters
* Non-Board position	



