



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

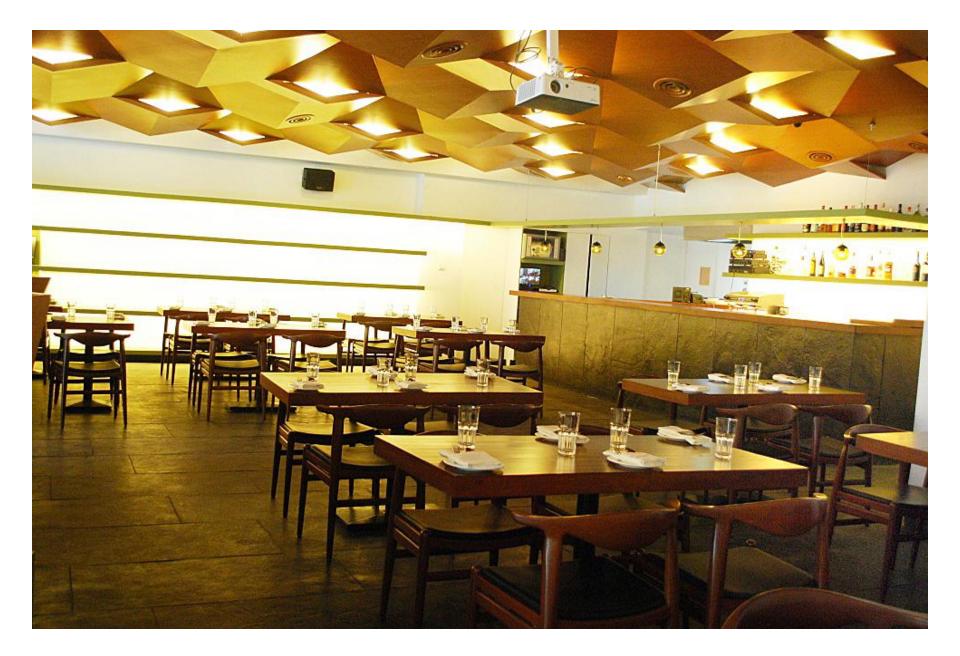
- Our latest addition is a brand new concept for the young, well travelled and adventurous connoisseur.
- The trend of this young TG (19 26 years) with high disposable income is "chilling spending time in an informal vibrant setting" - drinking out with friends and having finger food.
- Consultants/ 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.

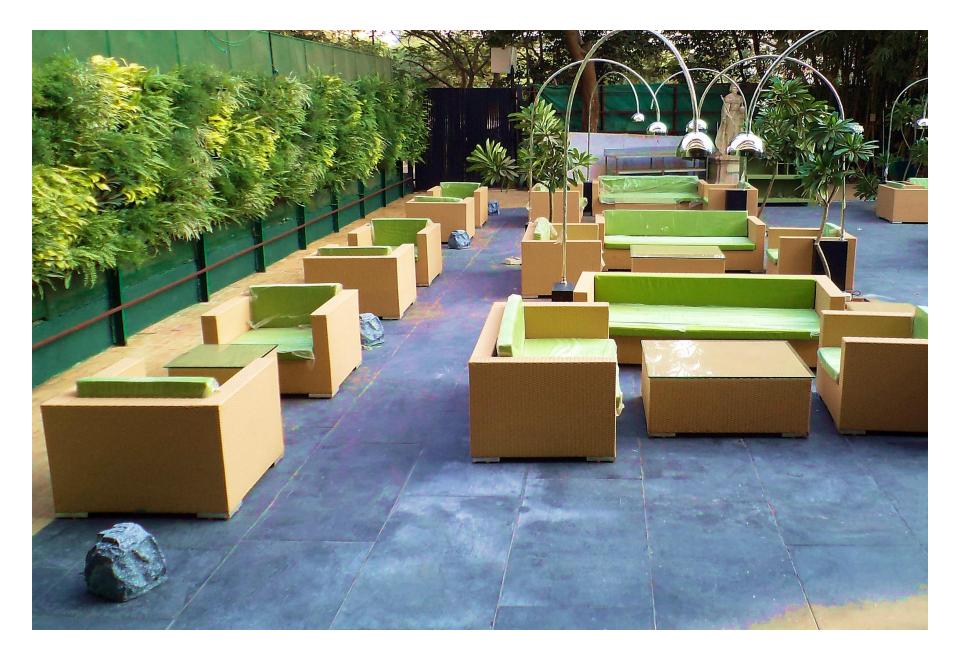


MEZZUNA

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.









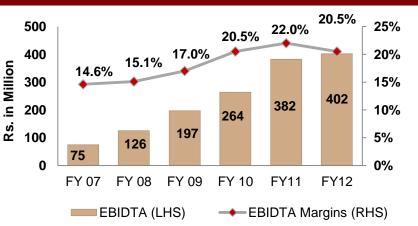


Select Financials

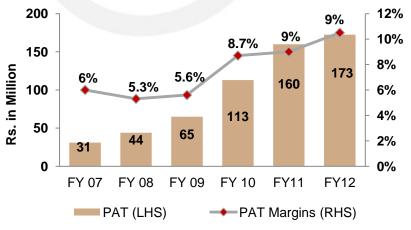
Rs. in Million 50 so 40 X FY 07 FY 09 FY 10 FY 08 FY 11 FY 12

Income From Operations and Outlets

EBITDA and EBITDA Margins



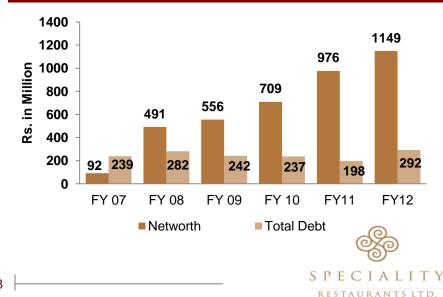
PAT and PAT Margins



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

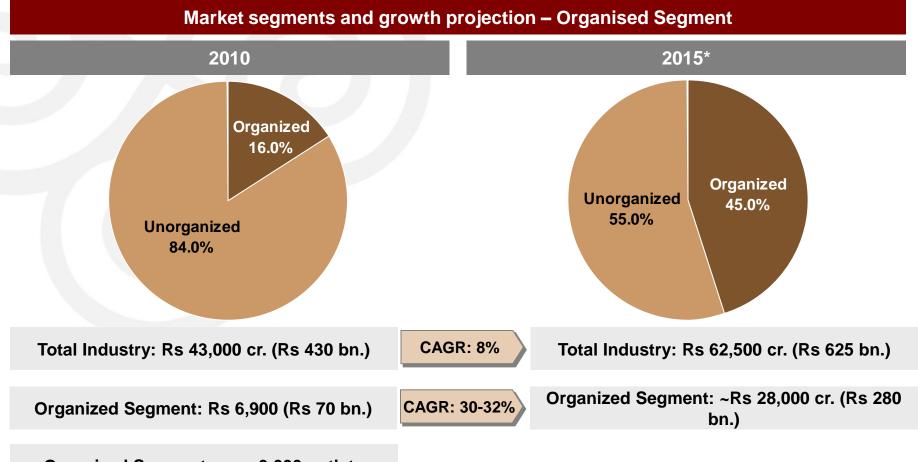
- Cost Pressures
- Front end cost sociated with new Launches

Profit after Tax

Pressure at EBITDA levels



Industry Potential



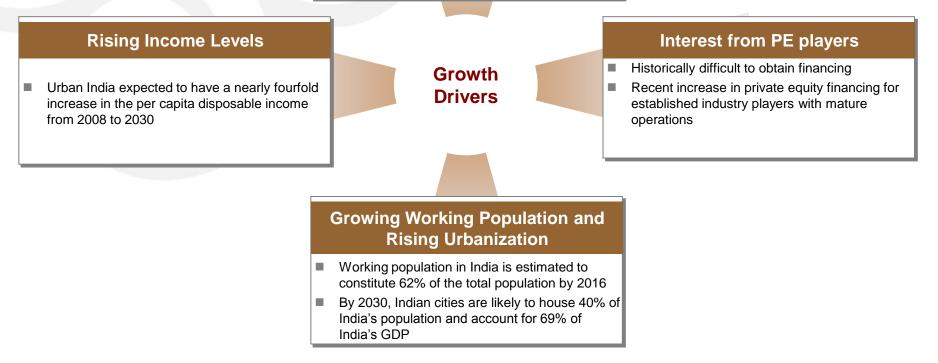
Organized Segment: over 3,000 outlets



Industry Growth Drivers

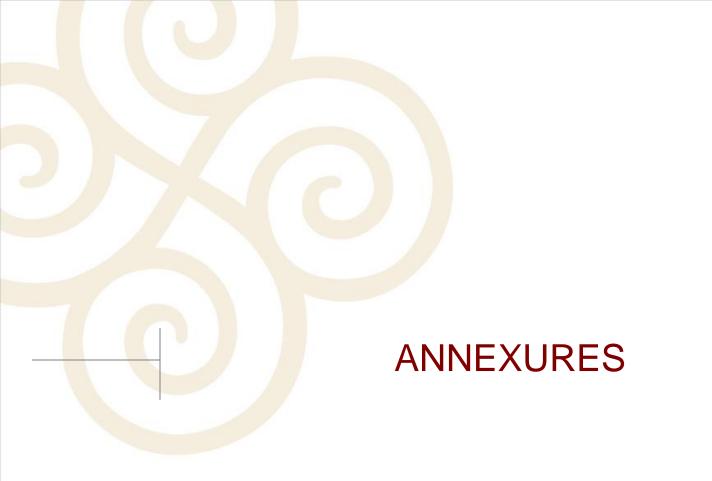
Changing Demographic Profile

- 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



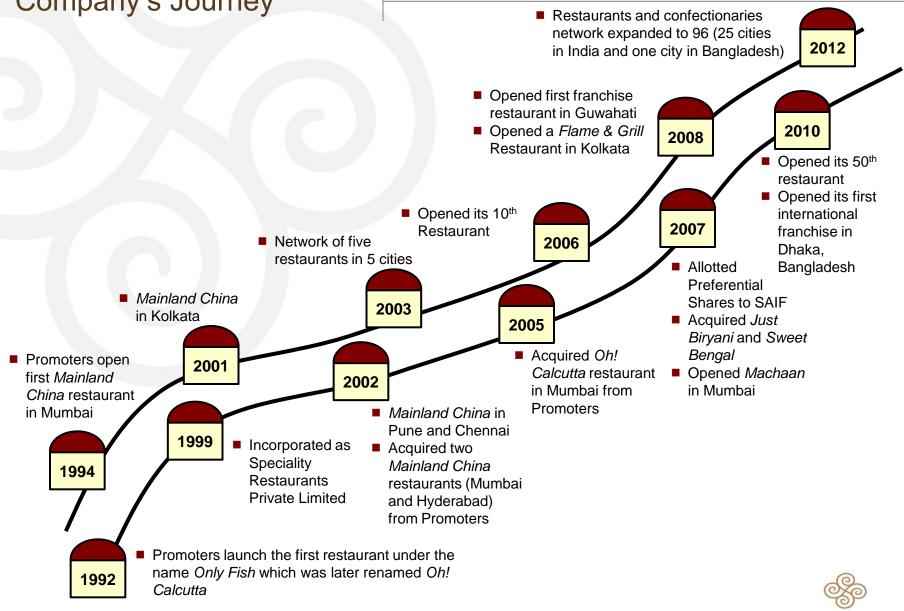


Source : Technopak Report 2009; India Retail Report 2009; NRAI Report 2010; McKinsey Report 2010





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 | |



