

February 2016

JUMB® GROUP

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Presentation Outline





Financial Highlights





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Corporate Overview



Corporate Overview

- Established the first Jumbo Seafood Outlet in 1987 in the popular East Coast Seafood Centre
- Home Grown Singapore Style Seafood Restaurant
- Grown into a group of 17 restaurants, in Singapore & Shanghai
- Manage 2 joint-venture restaurants: Yoshimaru & SSR Sentosa in Singapore
- Partner of 1 joint-venture restaurant in Japan
- Evolved into the following restaurant brands:



















Corporate Overview

- Serve more than 1.6 tons of crabs each day
- Serve more than 6,800 diners each day
- Staff strength approximately 940
- Financial Summary

 Q1 FY2016

 ✓ Revenue
 \$30.9M

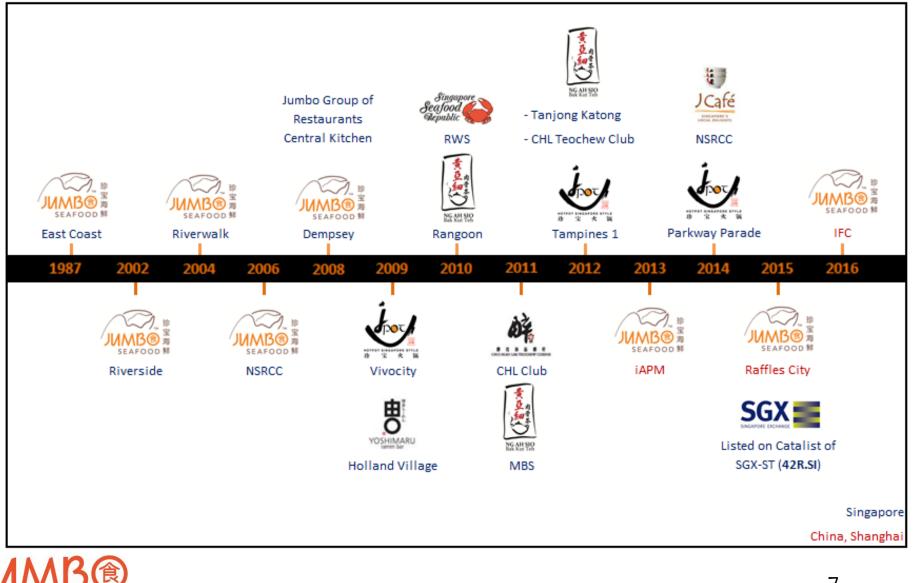
 ✓ EBITDA
 \$4.0 M⁽¹⁾

 ✓ NPAT
 \$2.7M⁽¹⁾

Q1 FY 2015 \$28.7M \$ 3.5M \$2.1M

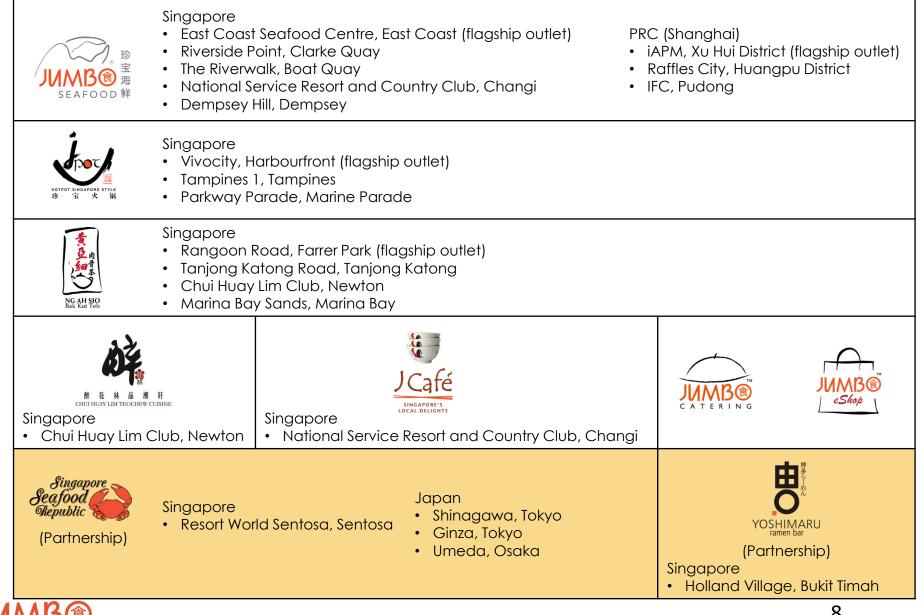
(1) Excluding S\$0.7 million IPO Expenses

JUMBO Milestones



GROUP

Brands & Outlets



GROUP

Investment Merits

One of Singapore's leading multi-dining concept F&B establishments

Strong fundamentals and management team

Strong brand equity with "Top of Mind" awareness amongst locals and tourists

Diversified brands under different dining concepts to target consumers across different spending spectrum

Large central kitchen allows us to maintain taste consistency and maximise revenue generation through increasing seating capacity and diner turnover at outlets

Exciting growth prospects via our expansion into Shanghai, PRC



Strong Brand Equity Top of mind awareness amongst locals and tourists

Established brands names. Our Jumbo Seafood brand and Ng Ah Sio brand has more than 23 years and 60 years of operating track record respectively

Ranked amongst top 5% of restaurant in Singapore in terms of review ratings (over 1,600 reviews) by Tripadvisor

Only Restaurant featured amongst the "Top 50 most iconic places in Singapore to visit" list compiled by Tripadvisor

Jumbo Seafood

@@@@@ 1,642 Reviews #267 of 7,694 Restaurants in Singapore #287 of 8,243 Places to Eat in Singapore 2 reviews \$\$\$\$ Seafood The As featured in Wonderful Days in Singapore Visitor rating "Best Chili and Black Pepper Crabs' Fabulius Black Papper and Chill Crab, excellent selection of side dahes and other sealord offerings. Bring your appellar



selection of 50 iconic attractions that have made Singapore one of the world's most vibrant and diverse tourist destinations.

Explore our SGSD wonderwall and we'll see you in Singapore!





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ACSIACHI

EXERCISE Of Pastament October 7, 2011 (Cone, Ann Adres Michiga





Awards & Recognition



Year: 2015

Awarding Principal: The Business Times and KPMG, supported by IDA, IE Singapore, Singapore Business Federation and SPRING



Awarding Principal:

Year:

2015



Singapore Productivity Awards – Excellence in F&B Sector

Year: 2015

Awarding Principal: Singapore Business Federation

HRM Awards – SME Employer of the Year

Year: 2015

Awarding Principal: HRM Asia Pte Ltd



Year: 2015

Awarding Principal: Brand Alliance Group



Year: 2012, 2013, 2014 and 2015

Awarding Principal: Organised by 7 industry lead bodies

Tatler Beijing & Shanghai Best Restaurants Guide 2014 – Featured as one of the best restaurants in SHANGHAI

Year: 2014 s Guide as one of ants in Best Restaurant Selection SHANGHAI

> Year: 2015



Awards & Recognition

Singapore SME 1000 Company

Year: 2015

Awarding Principal: DP Information Network Pte Ltd



Year: 2012

Awarding Principal: The Business Times and KPMG, supported by IDA, IE Singapore, Singapore Business Federation and SPRING



Star Chef Competition -Professional Team (2nd runner up) for Asian cuisine

Year: 2013

Awarding Principal: Restaurant Association of Singapore



Established Brand Category

Year: 2012

Awarding Principal: Association of Small and Medium Enterprises and Lianhe Zaobao AN ASWE-LIANEE EADBAD AWARD 新加坡金字品牌奖 Singapore Prestige Brand Award 12

Heritage Category

Year: 2012

Awarding Principal: Association of Small and Medium Enterprises and Lianhe Zaobao



Star Chef Competition - Unilever Food Solutions Top Team Award (Finalist)

Year: 2012

Awarding Principal: Restaurant Association of Singapore



Star Chef Competition - Luzerne Best Appetiser Award (2nd Runner Up)

Year: 2012

Awarding Principal: Restaurant Association of Singapore 7th World Championship of Chinese Cuisine 2012 – Gold Award

Year: 2012

Awarding Principal: World Association of Chinese Cuisine



Strong Marketing Through Multiple Channels

Maximizing customers reach

Loyalty Programme

- Over 48,000 customers under our Jumbo Rewards customer loyalty programme, which seeks to encourage repeat patronage and attract new customers
- Quarterly in-house bilingual newsletter "Wok's up"
- Active CRM programme

Traditional Media

- Major newspapers,
- Television,
- Radio programmes,
- Outdoor advertising,
- Promotional brochures and flyers

Social Media and Online Platforms

- Facebook
- Blogs reviews
- Travel and restuarants review websites
- Mobile friendly

Joint Promotion with Business Associates

- Banks
- Credit cards
- Groupon



Established Central Kitchen and IT Systems for Productivity

Increasing seating capacity and turnover to maximise profit generation

Central Kitchen and R&D Kitchen

Maintain high standard of consistency and food quality across all dining brands. Reduced reliance on individual chefs.

Reduce kitchen size by up to 33% and increase seating capacity by up to 15% for outlets

Lower operating and labour costs and improved productivity at outlets allows us to increase operating hours and diner turnover

Allow creation of new dishes and improvement of preparation processes for greater quality consistency Efficient IT systems

Enterprise Resource Planning (ERP) system enable us to effectively monitor business, optimise operational efficiency, maintain a high level of responsiveness to customers' needs and lower operating costs

POS system, Chope Reservation System and Tic Tok Queue Management System to improve operational efficiency

Strategic Goal

To build sustainable, quality growth by leveraging on our strengths, and channeling our limited resources into targeted opportunities to drive profitability



Strategies and Growth Plans



Establishing new outlets in the PRC and in Singapore and refurbishing existing outlets

- The PRC presents good growth potential in view of its population size and expanding middle class
- Leverage the strength of our various restaurant brands to further expand our network of outlets
- Intend to open at least 3 additional outlets in the PRC and Singapore, by end 2017.
- Intend to refurbish and renovate
 our existing outlets



Expansion of our business through acquisitions, joint ventures or strategic alliances

- May expand in Singapore or overseas, through acquisitions, joint ventures or strategic alliances with partners who can strengthen our market position, add value to our existing business, and enable us to expand into new businesses
- Expansion strategy could bring about greater economies of scale and provide an impetus for future growth



Acquiring new premises for our corporate headquarters, Central Kitchen and R&D Kitchen

- Cater to our future growth and development
- Enhance communication among various departments within the Group
- Increase our operational efficiency



Financial Highlights



P&L FY2015 vs FY2014

	Group		Increase/	
	FY 2015 \$'000	FY 2014 \$'000	(Decrease) %	
Revenue	122,795	112,404	9.2	
Cost of sales	(45,520)	(42,018)	8.3	
Gross profit	77,275	70,386	9.8	
Other income	3,160	2,567	23.1	
Employee benefits expense	(34,752)	(30,443)	14.2	
Operating lease expenses	(10,335)	(8,846)	16.8	
Utilities expenses	(3,631)	(3,507)	3.5	
Depreciation expense	(3,456)	(3,127)	10.5	
Other operating expenses	(13,146)	(11,496)	14.4	
Finance costs	(32)	(31)	3.2	
Share of results of associates	57	88	(35.2)	
Profit before tax	15,140	15,591	(2.9)	
Income tax expense	(1,819)	(1,813)	0.3	
Profit for the year	13,321	13,778	<mark>(</mark> 3.3)	



P&L Q1 FY2016 vs Q1 FY2015

	Gro	Increase/	
	Q1 FY2016 \$'000	Q1 FY2015 \$'000	(Decrease) %
Revenue	30,926	28,736	7.6
Cost of sales	(11,482)	(10,663)	7.7
Gross profit	19,444	18,073	7.6
Other income	481	368	30.7
Employee benefits expense	(9,190)	(8,331)	10.3
Operating lease expenses	(2,952)	(2,481)	19.0
Utilities expenses	(891)	(931)	(4.3)
Depreciation expense	(795)	(881)	(9.8)
Other operating expenses	(3,605)	(3,224)	11.8
Finance costs	(5)	(10)	(50.0)
Share of results of associates	21	(24)	N.M. ⁽¹⁾
Profit before tax	2,508	2,559	(2.0)
Income tax expense	(471)	(418)	12.7
Profit after tax	2,037	2,141	(4.9)



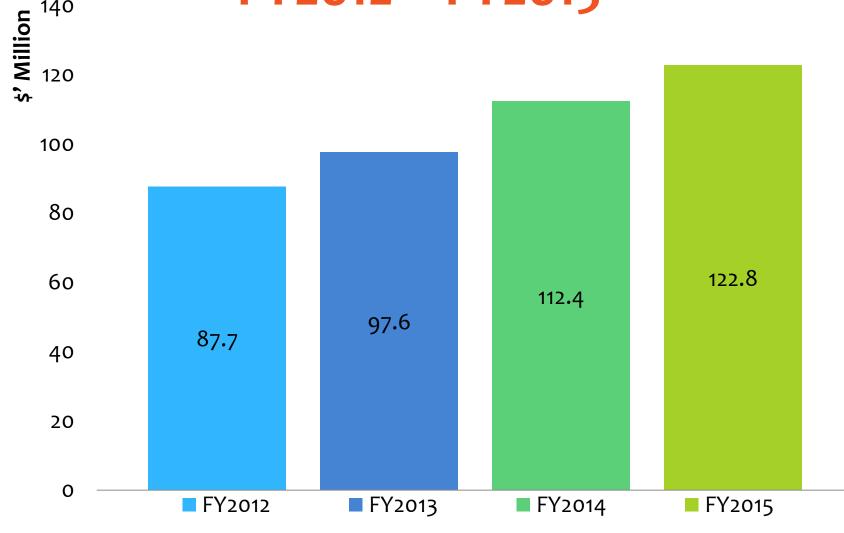
Note: (1) Not Meaningful

P&L Q1 FY2016 vs Q1 FY2015

	Q1 FY20	16	Q1 FY2	015	Change
Summarized Breakdown	\$'000	%	\$'000	%	%
Revenue	30,926	100.0	28,736	100.0	1.6
Gross Profit	19,444	62.9	18,073	62.9	1.6
EBITDA	3,959 ⁽¹⁾	12.8	3,450	12.0	14.8
NPBT	3 <i>,</i> 159 ⁽¹⁾	10.2	2,559	8.9	1 23.4
NPAT	2,688 ⁽¹⁾	8.7	2,141	7.5	1 25.5



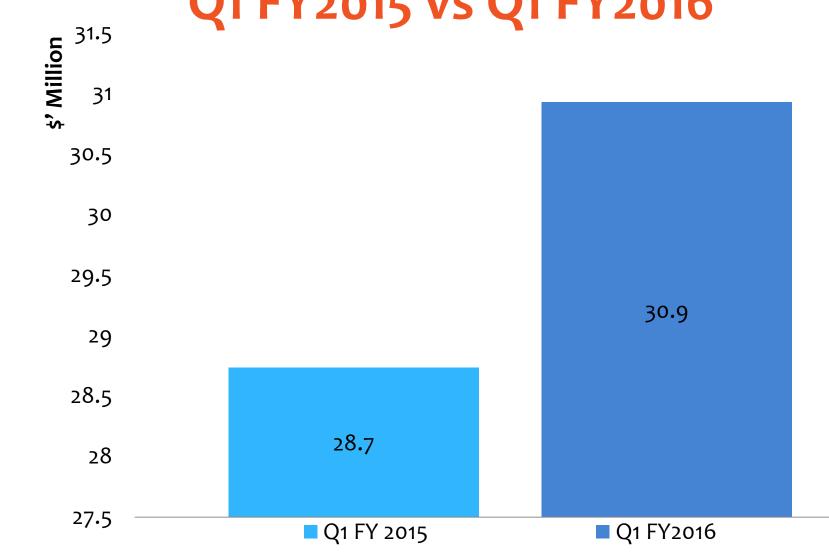
Revenue FY2012 – FY2015





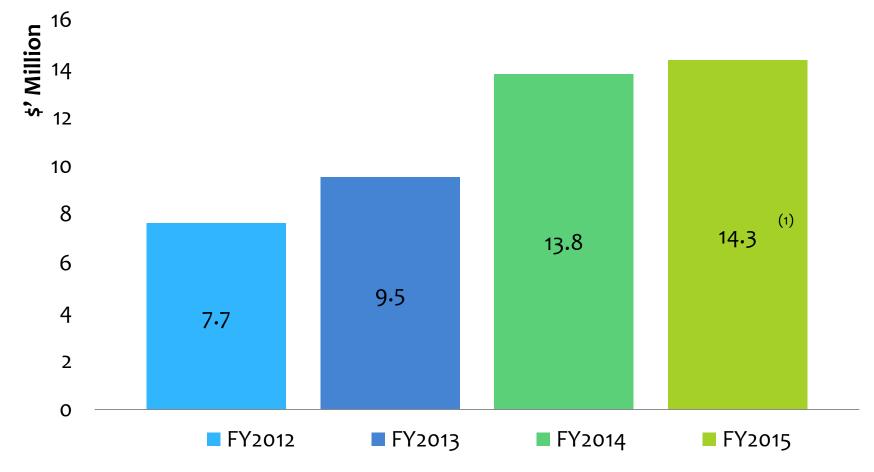
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Revenue Q1 FY2015 vs Q1 FY2016



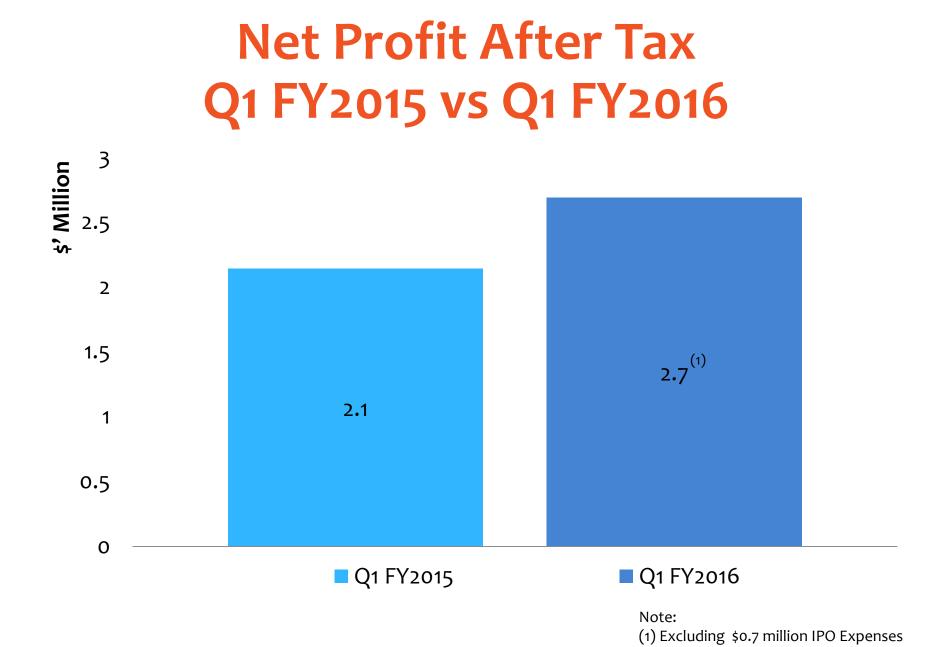


Net Profit After Tax FY2012 – FY2015



Note: (1) Excluding S\$1.03 million IPO Expenses





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Balance Sheet

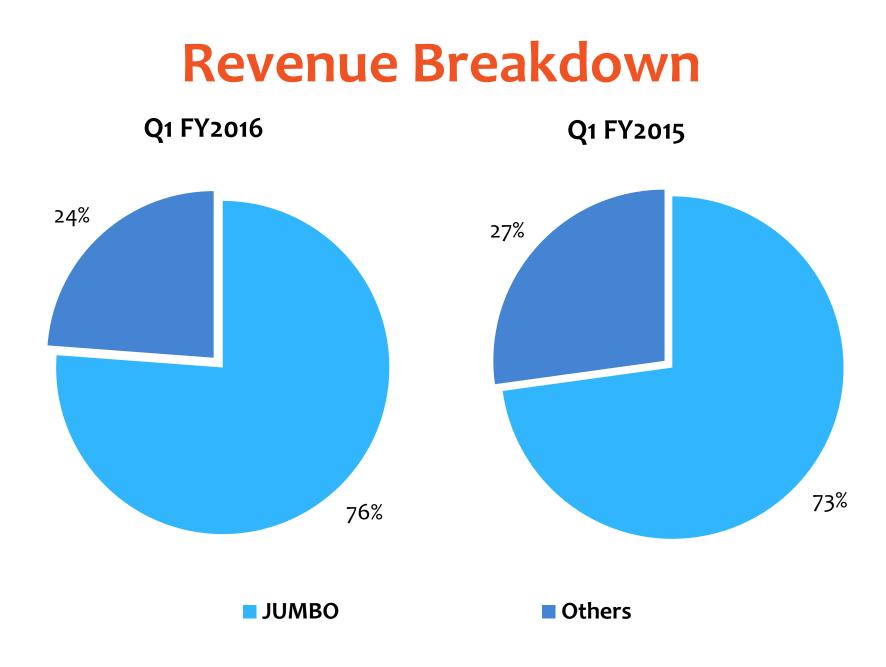
	As at 31 Dec 2015	As at 30 Sept 2015	
Summarized breakdown	\$'000	\$'000	
ASSETS			
Current assets	55,723	68,025	
Non-current assets	17,066	15,491	
Total assets	72,789	83,516	
LIABILITIES			
Current liabilities	17,639	17,577	
Non-current liabilities	715	742	
Total liabilities	18,354	18,319	
EQUITY			
Share capital	48,441	2,596	
Retained earnings and reserves	4,417	54,327	
Fellow co-operative venturer's intrest	-	5,440	
Non-controlling interests	1,577	2,834	
Total equity	54,435	65,197	
Total liabilities + shareholders' equity	72,789	83,516	



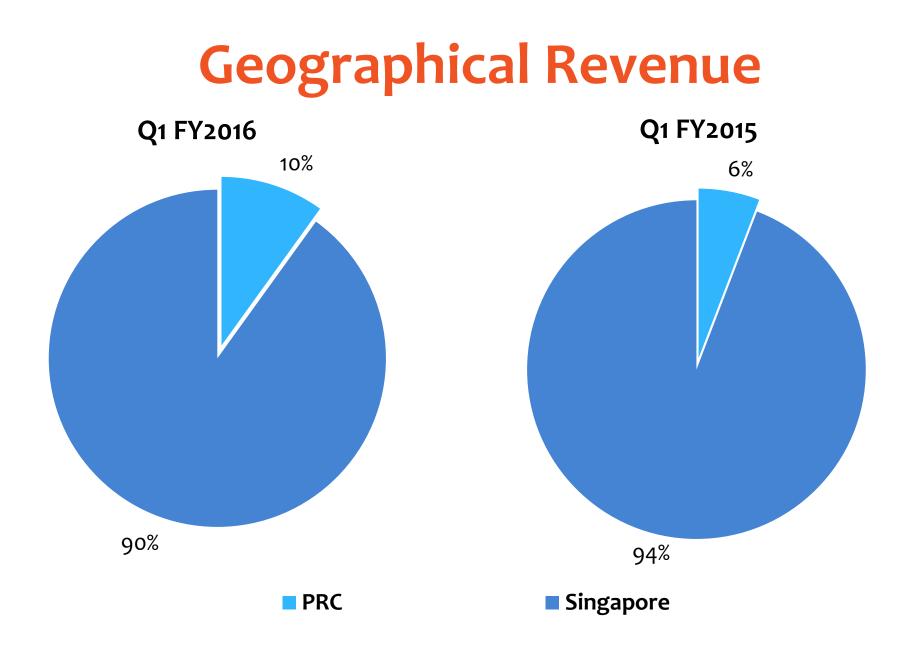
Cash Flow Statement

	Q1 FY2016	Q1 FY2015
Summarized Breakdown	\$'000	\$'000
Net cash provided by operating activities	2,667	3,221
Net cash used in investing activities	(2,435)	(1,024)
Net cash used in financing activities	(12,937)	(1,054)
Net (decrease)/increase in cash and cash equivalents	(12,705)	1,143
Free cash flow	149	2,129











Proposed Dividends

Proposed dividend of not less than 30% of net profits attributable to Shareholders in each of FY2016 and FY2017





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