



**SPECIALITY  
RESTAURANTS LIMITED**

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August 5, 2025

To,

**General Manager,  
Listing Operations,  
BSE Limited,  
P.J. Tower, Dalal Street,  
Mumbai - 400 001.**

**Vice President,  
Listing Compliance Department,  
National Stock Exchange of India Limited,  
'Exchange Plaza', Bandra Kurla Complex,  
Bandra (E), Mumbai - 400 051.**

**Scrip Code : 534425**

**Scrip Code : SPECIALITY**

Dear Sir/ Madam,

**Sub: Investor Presentation for Q1FY26.**

Please find attached the following document on the above matter:-

Speciality Restaurants Limited – Investor Presentation for Q1FY26.

Kindly take the above document on record.

Thanking you.

Yours sincerely,  
For **Speciality Restaurants Limited**

**Avinash Kinhikar  
Company Secretary and Legal Head**

**Encl: As above**



# Speciality Restaurants Limited

Investors Presentation for Q1FY26

# Overview

We have successfully put the pandemic behind us and achieved the sixteenth consecutive quarter of sustained profitable growth.

We continue to dominate with our market leadership in the Pan-Asian/ Oriental cuisine segment. Our USP is the presence of our brands in multiple formats ranging from Fine Dining, Casual Dining, Resto Bar, Cloud kitchens and Confectioneries. We will continue to build on our expertise and also keep innovating with newer formats to cater to the evolving palate of consumers.

We continue to focus on controlling the costs and enhancing the value proposition for our guests. Recognising the convenience and importance of home delivery to customers, our focus on providing last mile delivery continues. It remains a significant proportion of our total revenue. Despite the convenience of home delivery, we are happy to report that dine-in sales are stable.

We have plans to expand by opening new outlets of Oriental Cuisine and dominate the space by upgrading existing Mainland China and Asia Kitchen by Mainland China restaurants as a brand refresh exercise to further improve upon the same store sales growth. Together with Oriental Cuisine restaurants we have also planned expansion with new outlets of Episode One (wet-led format) which is one of our most profitable brand.

Given that our versatile brand portfolio enjoys a strong recall and customer loyalty, we hope to further strengthen our brand presence in the minds of our customers by continuing to focus on giving every diner the perfect guest experience and making them feel special.



# Our Portfolio



**MAINLAND CHINA**

After completing 30 years, Mainland China the flagship brand of Speciality Restaurants has undergone a brand refresh with complete makeover, with a revamp of its ambience, décor and menu offerings. Its offerings have been given a twist by adding in new dishes that are unique and trending in today's food gastronomy, yet retaining the subtle blending of spices, providing the perfect balance of Ying Yang flavours.

**Oh! Calcutta**

— Unexplored Flavours —

Oh! Calcutta showcases the rich culinary heritage of Calcutta by recreating the lost taste of the 300-year-old recipes of traditional dishes. Our master chefs researched and unearthed those authentic recipes and recreated them for the modern generation. Since then, Oh! Calcutta has been one of the most talked about traditional fine dine restaurants.

**Sweet Bengal**

*Heavenly sweets*

Created by Bengal's finest master craftsmen, Sweet Bengal's legacy dates back in 1995. Since then, every sweet delicacy created here has brought in a special and unique taste along with the heritage of Calcutta's historic

nuances. It has been a satisfying and soulful journey in making your moments sweet and special. We have now diversified our offerings into introducing Khari delights from Namking and a variety of cookies from Sweet Bakes in attractive and ready to eat packaging, both being an extension of the Sweet Bengal family.



Asia Kitchen by Mainland China was created as a brand refresh of the mother brand offering a more relaxed and informal space to attract the younger audience. With diverse and trending offerings in the form of Pan Asian cuisine which includes gourmet dishes from Hong Kong, Singapore, Malaysia, Thailand, Japan, Korea, Myanmar in addition to China this semi-casual format is being widely relaunched in malls.



**CHOURANGI**

Unexplored flavours of India

Chourangi was launched in H2FY22 in London under joint venture. The response from food critics to connoisseurs to the public at large has been overwhelming. The food, the ambience and the service have all been lauded, resulting in a palpable impact in terms of increasing footfalls and enhanced brand equity. The joint In the last two years, Chourangi has not only become a household name to the Londoners but very recently has also been awarded The Open Table Diner's Choice.



Sigree Global Grill, offers a unique and immersive culinary experience offering unlimited helpings of a variety of grills and kebabs. It brings to you a varied array of cuisines inspired from the Mediterranean, European, Mexican and Indian regions, enough to tempt the strictest of weight watchers to indulge in a pure ecstasy of flavours. The interactive live grill stations allow guests to customize their dishes and savor the freshly prepared delicacies, making it an unforgettable dining experience.



# Our Portfolio



Riyasat is a story woven through royal celebrations and victories and is inspired from the stately homes of the royal families of the 19th century. The cuisine is inspired from the North-western frontiers that is vibrant, robust and encompasses the healthier culinary techniques and dining experiences to blend in with the changing time and trends.

## BOHOBBA

Bohoba, as the name suggests is inspired by the Bohemian design for those who lead a free-spirited, norm-defying life. The style is eclectic, a juxtaposition of the old

and the new, with an aesthetic that is fascinating and avant-garde. The vibe has a creative energy without being too loud. Young at heart, but with a mature touch. Fun but not wild. Irreverent but genial. Unconventional. Authentic. Spirited.

## EPISODE ONE

Fusing a legacy that has been around for three decades with innovation & all things new, a

one-of-a-kind resto-bar serving delectable food from all over the world along with some beautifully crafted tap tails. Episode One is defined by everything it isn't.

The main attraction is the state-of-the-art bar brewing delicious Taptails (cocktails on tap) all day long! Episode is divided into 4 experiences – each one serving a different purpose and can be enjoyed by everyone alike.



Step into a world inspired by the colourful chaos of Asia's most exciting street markets, from the sizzling woks of tantalising Thailand to the bustling neon-lit streets of exotic Japan.

One minute you're in Malaysia, the other in China, Korea or Vietnam. The choice is yours! Eat all you want, as much as you want. Multiple live kitchens, a massive all-day all-Asian buffet, and a walk-in bottle bar, all under one big roof - is it unusual? Not just! It's totally bizarre!



GONG has been a very successful innovation and addition to our brand basket offering some outstanding Asian fusion dishes like Asian Crab Ravioli, Asparagus Crisp Rolls or the Chilean Sea Bass in Tamari Soy. It is intriguing with its tantalizing tastes with its completely nouveau recipes!



Tasty Tasty Chinese

Haka offers you exactly what your fast-paced city life and the crunched leisure time permits. True to its name Haka is famous for its haka style south-eastern Chinese cuisine in a mouth-watering array of choices. The décor is simple but stylish just for Gen X.



The brand celebrates a journey of flavours that will remind you of the trattorias of Italy, lazy afternoons by the blue Mediterranean, followed with the balsamic aroma of sizzling Seafood delicacies and Artisanal Handmade Ravioli & Risottos.



# Our Portfolio

## sigree

The uniqueness of Sigree lies in its menu items which are cooked over slow charcoal fire with a melange of flavours from North Western India using fresh

and pure ingredients. The subtle lighting suited with the ambient decor will definitely transport you to the era of the Nawabs and Sultans, where the sound of the ghungroo, table and the Sarangi will reverberate in unison to glory.

## DARIOLE

Bakery & Confectionery

It's a chain of Confectionery from the house of Speciality Restaurants, with offerings from our master bakers in the state-of-the art bakery creating little masterpieces with flours and ingredients sourced locally. Dariole is a cozy and affectionate neighbourhood

confectionary and café, where the city's best croissants, buns, puffs, wraps, cakes, cookies, pastries and breads are born every day. In our recent endeavour we have been able to add a few more outlets and as the brand has been accepted due to its newest bakery innovations, we plan to expand this further.



Hoppipola offers ample Mediterranean and contemporary Indian flavours in the form of finger food, thin crust Pizza's and bar nibbles. Innovative mocktails at the lively Bar also add to the funky menu sprinkled with some innovative games creating a different experience altogether.

## JUNGLE SAFARI

WILD DINING

Experience the dining in wild. Be it a break from the mundane routine of everyday life or experiencing an adventure of a lifetime, we give you an opportunity to take a trip to the animal kingdom eventually foraying into a tropical paradise. Flickering of lights that turn into mimic

lighting as you step into the restaurant. Furnished with a thick foliated wall and tree trunks nicely quipped with a green canopy overhead, provides the look and feel of the space. In short providing a JUNGLE SAFARI with a wild dining experience.

## Flame & grill

Flame and Grill offers that unique experience that brings the very tandoor to your table sizzling and hot, ready to be sampled with the choice of sauces pre-served on your table. It's an

unlimited fixed price buffet offering an exciting selection of veg and non-veg options which will leave you with satiated.

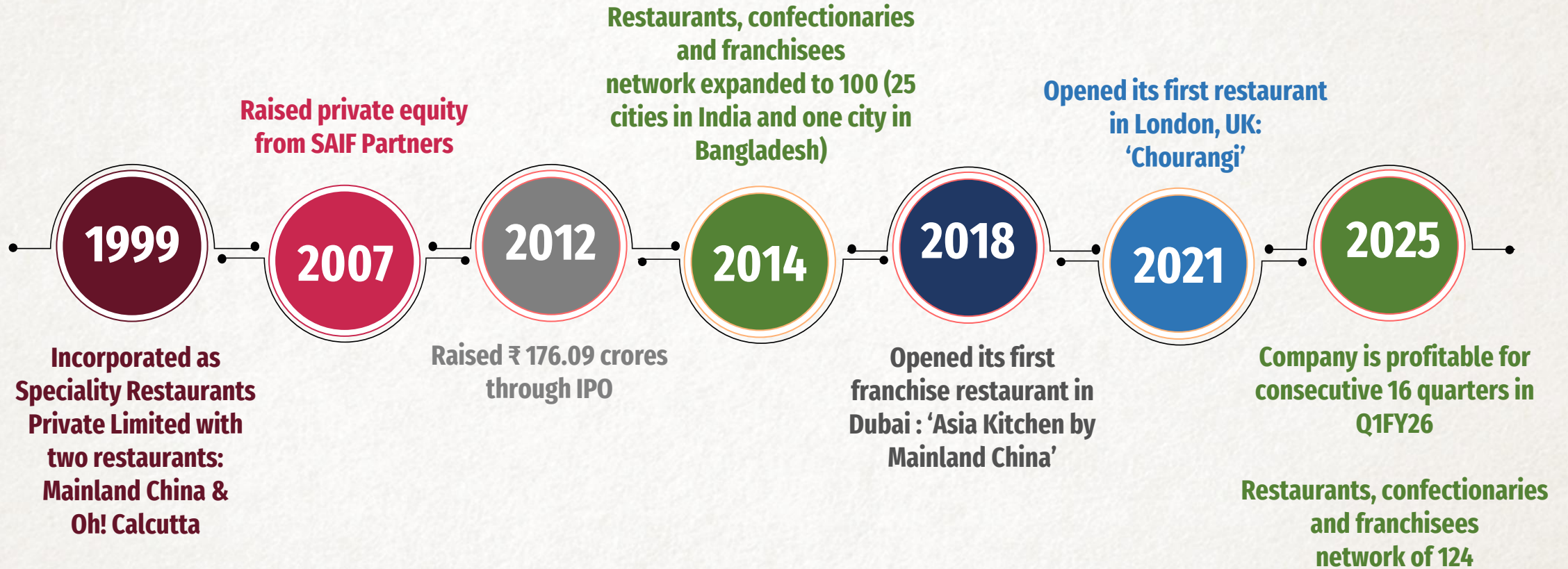
## Sp EXPERIENCES

A signature catering experience by Speciality Restaurants that blends creativity with passion, food with culture, & excellence with hospitality. From intimate private sit-down dinners to unforgettable wedding celebrations, from seamless

corporate events to large brand integrations, we are here to elevate your special moments with culinary excellence, unparalleled flavors and impeccable service.



# Company's Journey



# Awards





# Consolidated Financial Results

(All figures are in ₹ Lakhs)

Particulars	Quarter Ended		
	30.06.2025	31.03.2025	30.06.2024
Revenue from operations	10,877.19	10,300.90	10,311.20
Other Income	574.01	398.46	841.05
<b>Total Income</b>	<b>11,451.20</b>	<b>10,699.36</b>	<b>11,152.25</b>
Expenses			
(a) Cost of food and beverages consumed	3,200.34	3,102.14	3,124.01
(b) Employee benefits expense	2,454.52	2,516.17	2,360.95
(c) Finance costs	374.14	364.23	353.43
(d) Depreciation/amortisation/impairment	1,339.53	1,301.73	1,144.64
(e) Lease rent	447.98	336.42	434.55
(f) Other expenses	2,988.59	2,822.77	2,797.47
<b>Total Expenses</b>	<b>10,805.10</b>	<b>10,443.46</b>	<b>10,215.05</b>
<b>Profit before tax</b>	<b>646.10</b>	<b>255.90</b>	<b>937.20</b>
Tax expense/ (credit)	133.98	44.34	172.83
<b>Profit after tax for the period</b>	<b>512.12</b>	<b>211.56</b>	<b>764.37</b>
Other comprehensive income (OCI)	144.20	16.63	1.99
<b>Total comprehensive income for the period</b>	<b>656.32</b>	<b>228.19</b>	<b>766.36</b>
<b>Total comprehensive income attributable to:</b>			
-Owners	683.92	255.36	740.24
- Non-controlling interests	(27.60)	(27.17)	26.12

# Standalone Financial Results

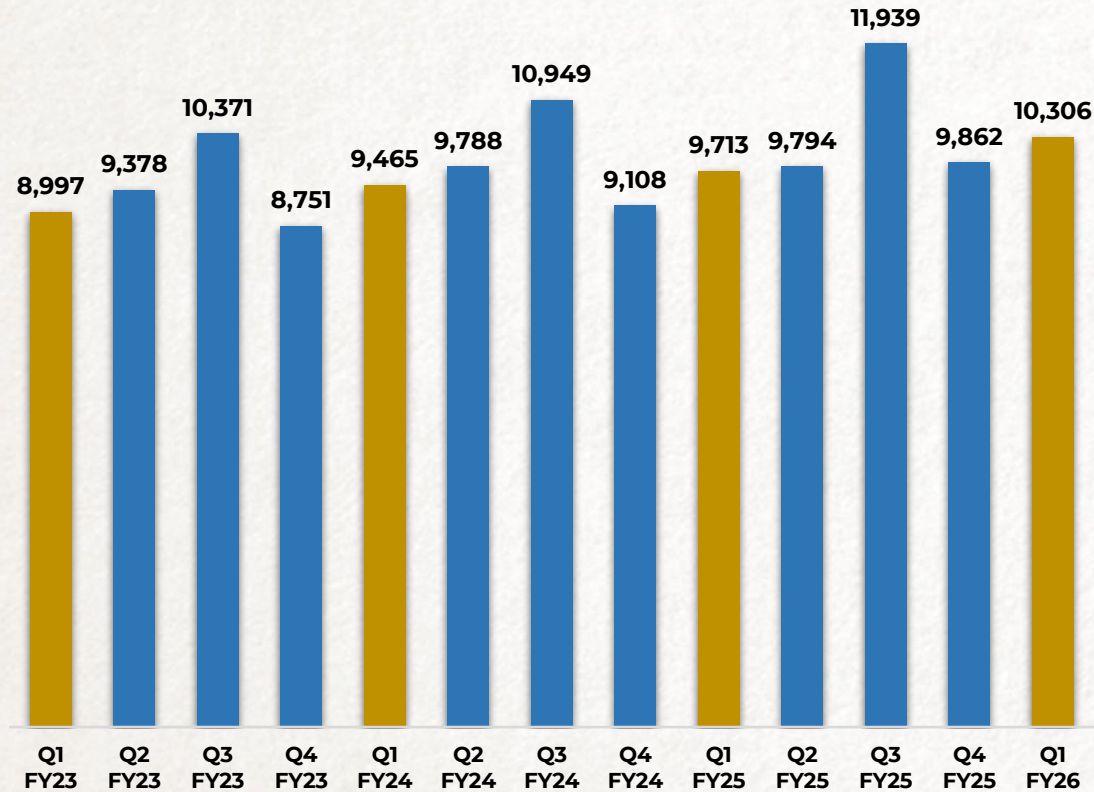
(All figures are in ₹ Lakhs)

Particulars	Quarter Ended		
	30.06.2025	31.03.2025	30.06.2024
Revenue from operations	10,305.77	9,861.83	9,713.16
Other Income	567.36	390.12	838.53
<b>Total Income</b>	<b>10,873.13</b>	<b>10,251.95</b>	<b>10,551.69</b>
Expenses			
(a) Cost of food and beverages consumed	3,075.34	3,006.62	2,991.52
(b) Employee benefits expense	2,237.48	2,338.89	2,192.88
(c) Finance costs	374.14	364.23	352.43
(d) Depreciation/amortisation/impairment	1,292.79	1,257.08	1,101.39
(e) Lease rent	342.01	219.35	337.83
(f) Other expenses	2,849.27	2,728.58	2,700.58
<b>Total Expenses</b>	<b>10,171.03</b>	<b>9,914.75</b>	<b>9,676.63</b>
<b>Profit before tax</b>	<b>702.10</b>	<b>337.20</b>	<b>875.06</b>
Tax expense/ (credit)	133.98	71.32	160.38
<b>Profit after tax for the period</b>	<b>568.12</b>	<b>265.88</b>	<b>714.68</b>
Other comprehensive income (OCI)	41.46	(35.47)	1.59
<b>Total comprehensive income for the period</b>	<b>609.58</b>	<b>230.41</b>	<b>716.27</b>



# Quarterly Financial Trends

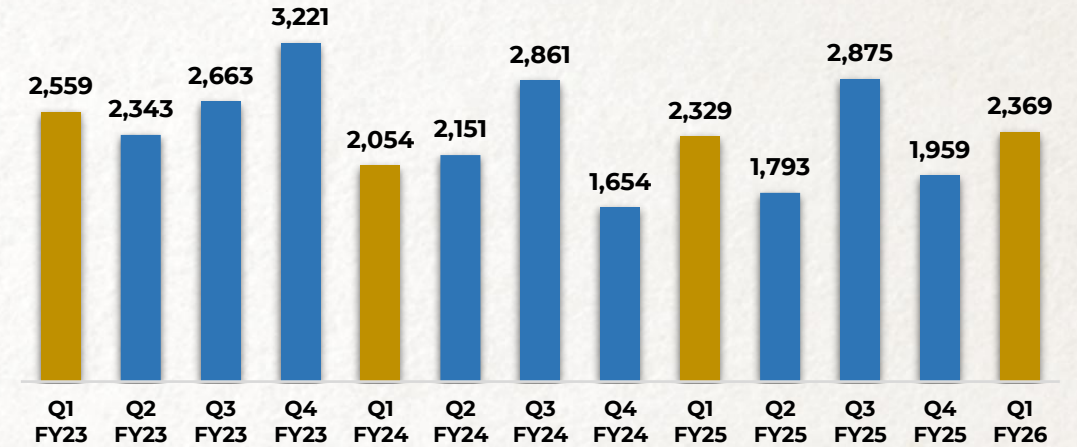
## Revenue from Operations



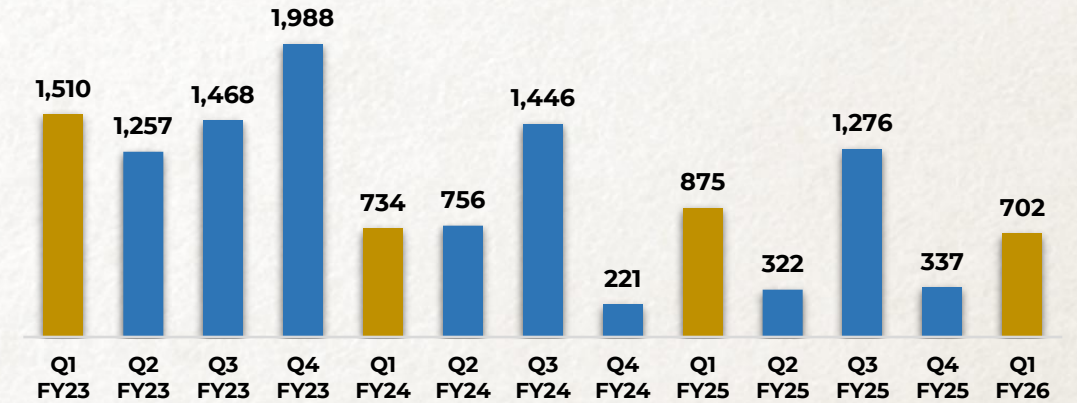
- The figures presented above are standalone.

(All figures are in ₹ Lakhs)

## EBITDA



## PBT



# Brand-wise Contribution#

(All figures are in ₹ Lakhs)

Brands	Q1FY26			Q1FY25		
	Count	₹ Lakhs	%	Count	₹ Lakhs	%
Mainland China	15	2,438	24%	14	2,606	28%
Asia Kitchen	12	1,848	18%	11	1,411	15%
Oh! Calcutta	9	1,315	13%	9	1,244	13%
Sweet Bengal	32	748	7%	32	701	7%
Sigree & Sigree Global Grill	3	702	7%	3	690	7%
Haka	3	517	5%	3	531	6%
Episode One	2	421	4%	1	334	4%
Café Mezzuna	1	262	3%	2	345	4%
Flame And Grill	2	343	3%	2	343	4%
Gong	1	218	2%	1	221	2%
Riyasat	1	199	2%	1	189	2%
Jungle Safari	1	176	2%	1	173	2%
Bohoba	1	123	1%	1	150	2%
Hoppipola	3	200	2%	3	200	2%
Dariole	8	64	1%	10	88	1%
Others	5	521	5%	3	170	2%
<b>Total</b>	<b>99**</b>	<b>10,099</b>	<b>100%</b>	<b>97***</b>	<b>9,396</b>	<b>100%</b>

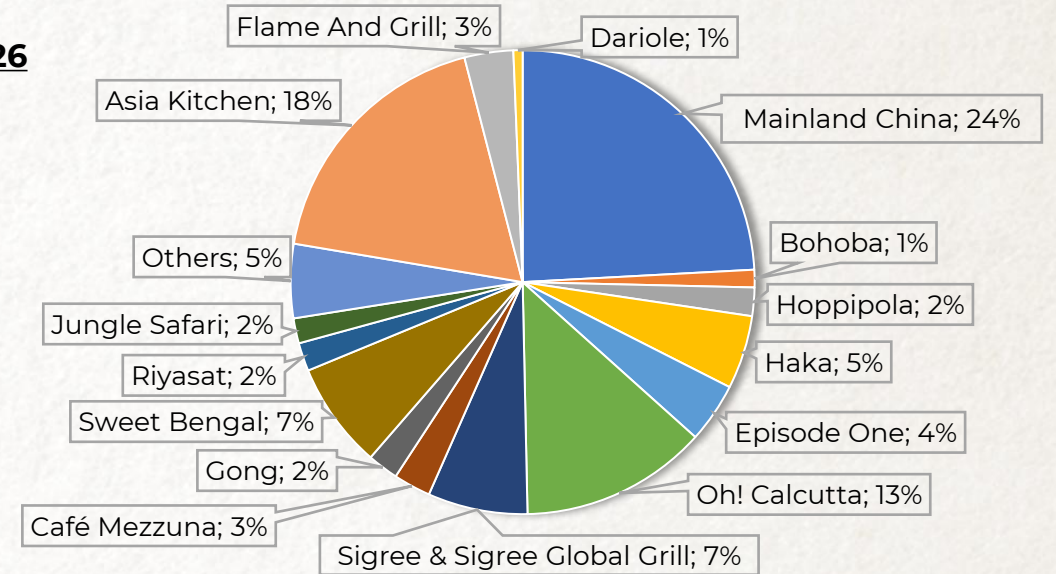
# Excludes Outdoor Catering, Royalty Income and Other Operating Revenues.

\* The figures presented above are standalone.

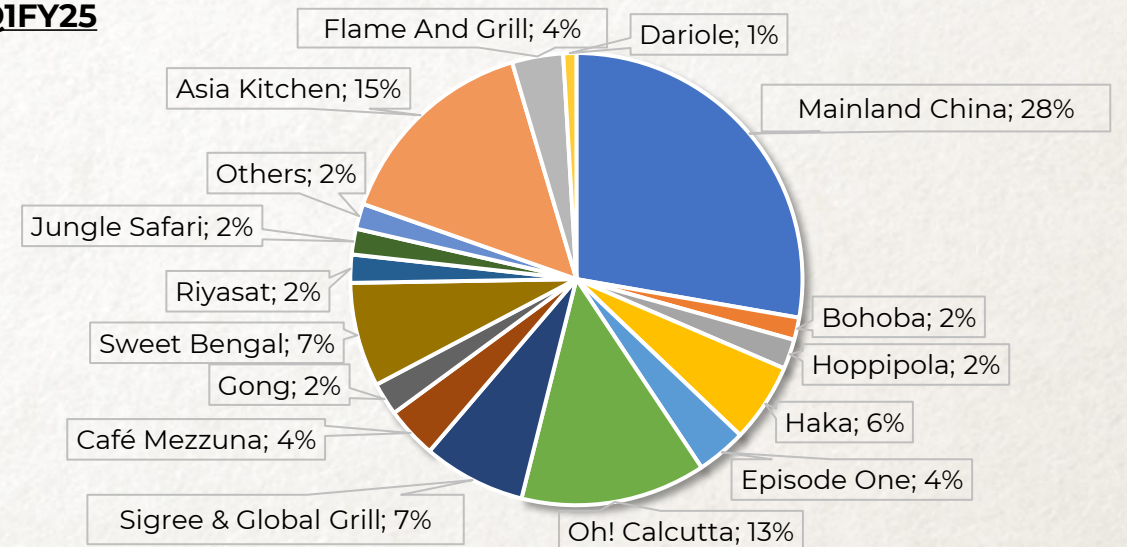
\*\* Revenue of 12 Cloud Kitchens is distributed in above brands.

\*\*\* Revenue of 11 Cloud Kitchens is distributed in above brands.

## Q1FY26



## Q1FY25

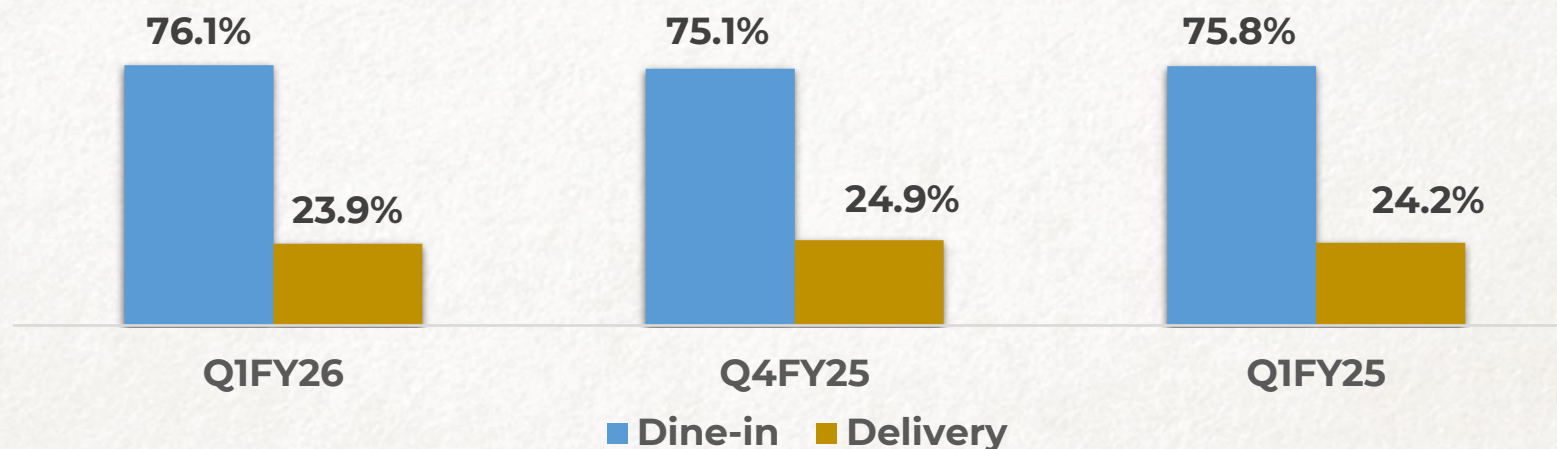




# Composition of Sales Restaurants – Dine-in and Delivery

(All figures are in ₹ Lakhs)

Particulars	Q1FY26	Q4FY25	Q1FY25
Dine-In Sales	7,077	6,457	6,535
% to Restaurant Sales	76.1%	75.1%	75.8%
Delivery Sales	2,228	2,136	2,083
% to Restaurant Sales	23.9%	24.9%	24.2%
Total	9,305	8,593	8,618



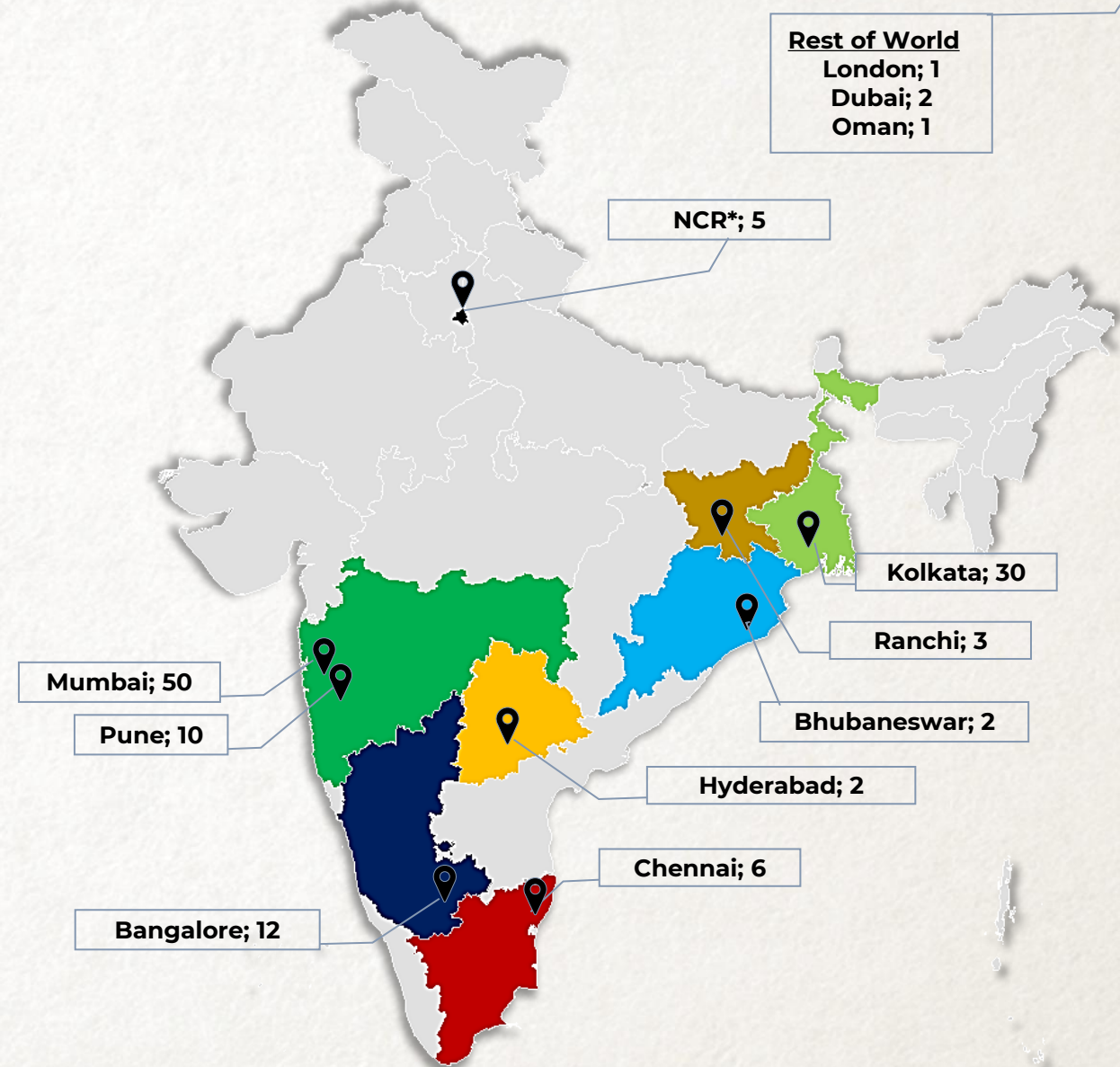
- The figures presented above excludes Sweet Bengal and Dariole.

# Outlet Synopsis – as on June 30, 2025

Particulars	Owned units	Franchise units \$	Total Units
As at beginning of the quarter	109	12	121
Opened during the quarter	4	-	4
Closed during the quarter	(1)	-	(1)
As at end of the quarter	112	12	124

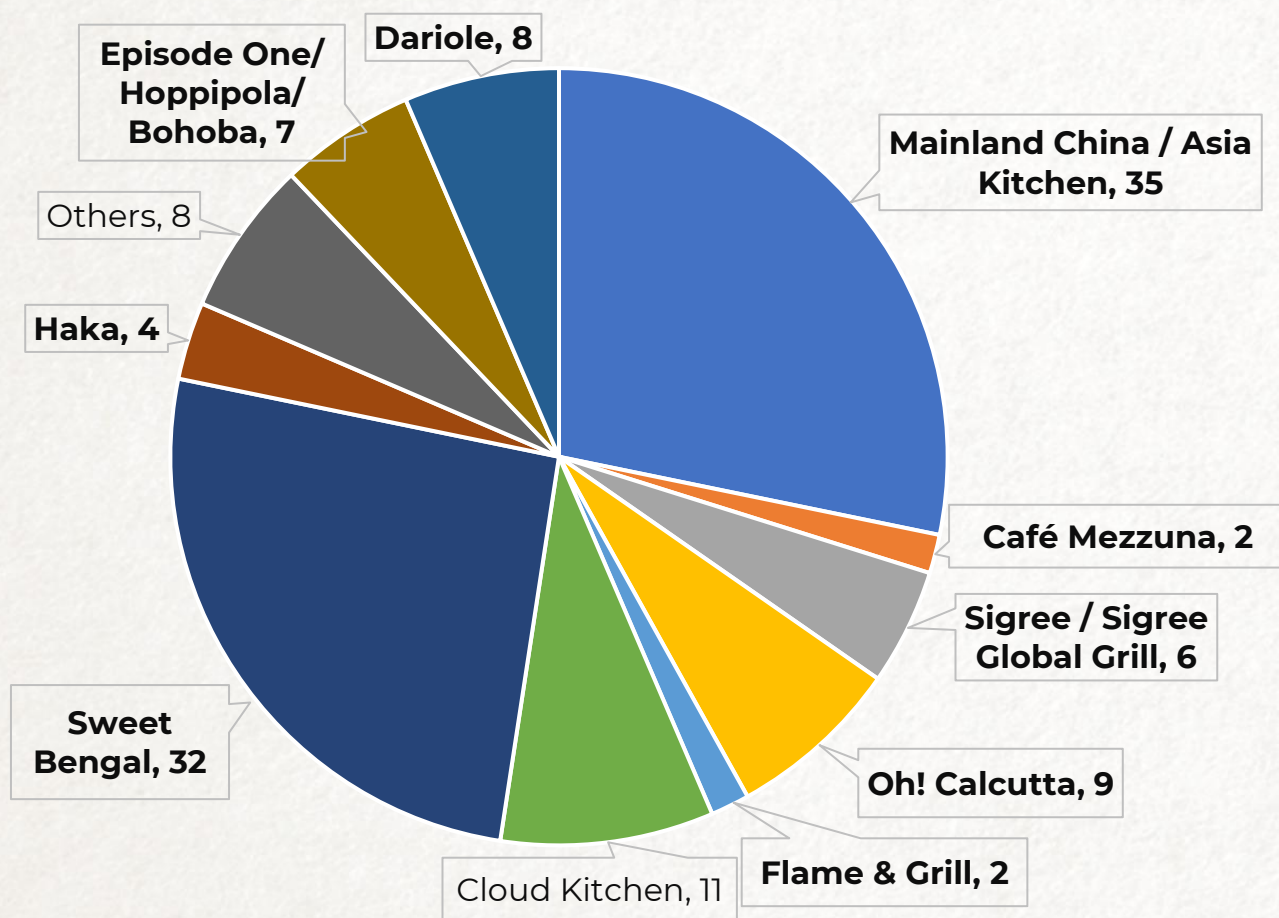
\$ These Restaurants are franchisee owned, company operated.

\* NCR include – Delhi, Gurugram and Noida.





# Outlet Synopsis – as on June 30, 2025



As on June 30, 2025

Brands	Units (Nos.)
Mainland China / Asia Kitchen	35
Oh! Calcutta	9
Sigree / Sigree Global Grill	6
Haka	4
Flame & Grill	2
Café Mezzuna	2
Episode One/ Hoppipola/ Bohoba	7
Cloud Kitchen	11
Sweet Bengal	32
Dariole	8
Others	8
<b>Grand Total</b>	<b>124</b>

# Updates

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## New Openings/ Renovations

- **Siciliana by Mezzuna – Forum Mall, Kolkata** (Makeover) – operational from May-25.
- **Asia Kitchen, Sky City Mall, Borivali, Mumbai** – operational from May-25.
- **Walters Burger Store, Lokhandwala, Mumbai** – operational from Jun-25.

## Scheduled Openings / Renovations

- **Asia Kitchen by Mainland China, Elante Mall, Chandigarh** – to be operational from Sep-25.
- **Conversion of Episode One, Viviana Mall, Thane to Siciliana** – to be operational from Oct-25.
- **Walters Burger Store, Balewadi, Pune** – to be operational from Oct-25.
- **Siciliana, Palladium Mall, Mumbai** – to be operational from Nov-25.
- **Gong / Migos, Bandra, Mumbai** – to be operational from Dec-25.
- **Gong, Koregaon Park, Pune** – to be operational from Mar-26.

## New Restaurants (Planned)

- **Siciliana, Mall of Asia, Bangalore**
- **Asia Kitchen by Mainland China, Pheonix Grand Victoria Mall, Kolkata**
- **Flame & Grill, Pheonix Grand Victoria Mall, Kolkata**



# New/ Renovated Outlets



# Walters Burger Store - Lokhandwala, Mumbai





# Asia Kitchen - Sky City Mall, Borivali, Mumbai





# Siciliana by Mezzuna – Forum Mall, Kolkata



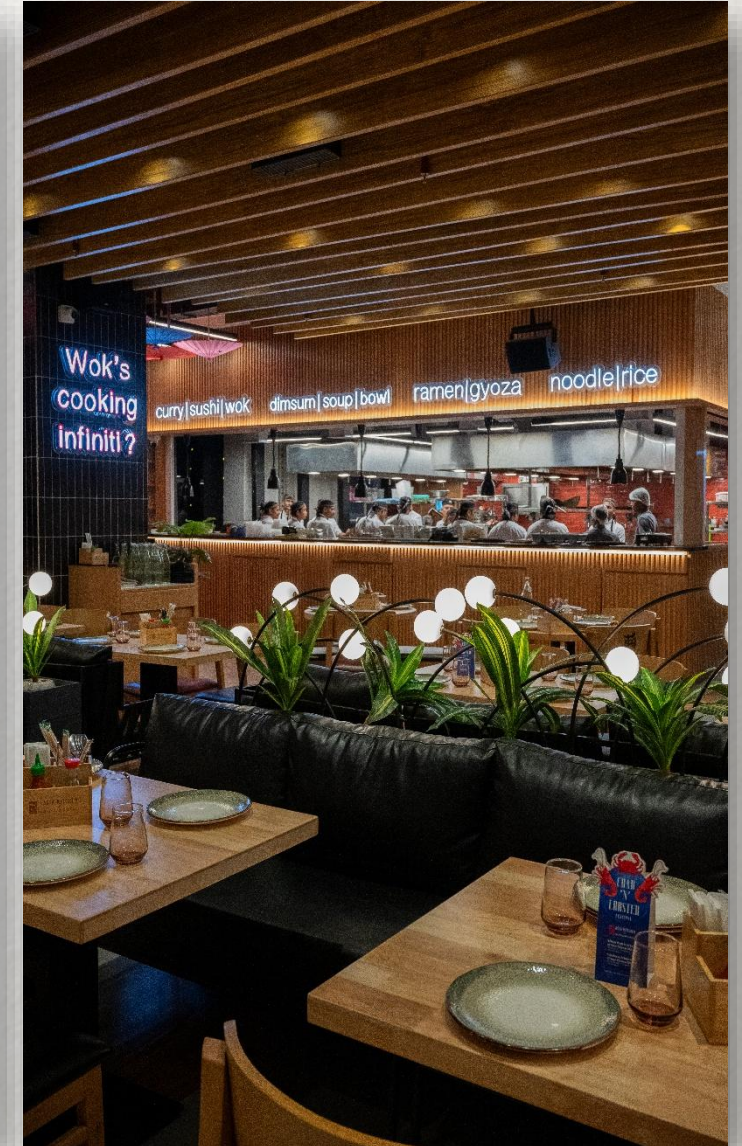


# Bizarre Asia – Salt Lake, Kolkata





# Asia Kitchen By Mainland China-Infiniti Mall Malad





# Café Mezzuna – South City, Kolkata





# Asia Kitchen - Amanora Mall, Pune





# Haka, City Center, Kolkata





# Asia Kitchen – Pheonix Mall, Wakad, Pune





# Disclaimer

This presentation contains statements that contain “forward looking statements” including, but without limitation, statements relating to the implementation of strategic initiatives, and other statements relating to Speciality Restaurants Limited (“the Company”) future business developments and economic performance.

While these forward-looking statements indicate our assessment and future expectations concerning the development of our business, a number of risks, uncertainties and other unknown factors could cause actual developments and results to differ materially from our expectations.

These factors include, but are not limited to, general market, macro-economic, governmental and regulatory trends, movements in currency exchange and interest rates, competitive pressures, technological developments, changes in the financial conditions of third parties dealing with us, legislative developments, and other key factors that could affect our business and financial performance. The Company undertakes no obligation to publicly revise any forward-looking statements to reflect future / likely events or circumstances.





**Investor relation contact for additional information:**

**Mr. Rajesh Kumar Mohta**

**Executive Director – Finance and CFO**

**Contact No : 62686700/6779**

**Email ID : [rkm@speciality.co.in](mailto:rkm@speciality.co.in)**

**Thankyou**