COMPANY PROFILE

Restoran Sri Bunga

Managed by Nishcom Resources Sdn Bhd
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Vision

Our restaurant is a place where people come to relax, have a good time, and enjoy a great meal. From the moment our customers walk in the door, they are greeted by a clean warm atmosphere, subtle music, and friendly and courteous staff.

Mission

Customer satisfaction is what we aspire for.........
Overview

Restoran Sri Bunga was born out of a dream, a passion and a leap of faith in 1995 at Shah Alam Selangor. Brainchild of Mr. Rajandiran Nagappen, an extraordinary cook who had honed his skills over the years through his constant association with some of the finest master cooks of the time.

Today the restaurant is managed by Neshcom Resources Sdn Bhd, a food and beverage private limited company. Whereby it proudly owns 5 Restaurants and runs a successful catering business together with operating cafeterias around Klang Valley.

With a rich experience of over 15 years in the field of catering and hospitality industry, we offer efficient, reliable and world class restaurant, cafeterias and catering services. All of our food is cooked using only the freshest and finest ingredients, and utilizing traditional Indian, Malay, Chinese and Western cooking methods, providing an excellent eating experience. We present our foods with taste and elegance, making any event a success. We have an extensive menu, and a range of set menus to choose from.

At the core of our business is the determination to provide the best possible dining solution to our clients. The corporate vision has always been long-term. We are consistently active in creating and maintaining a sound customer base. The value of satisfied clients and glowing testimonials is immeasurable and cannot be bought.

Core Business Activities:-

- 5 Restaurants – Nasi Kandar / Malay / South & Northern Indian Food
- 2 Cafeterias – Factory / University
- Catering - Wedding / Corporate / Birthday Functions / Festivals
## Corporate Information

<table>
<thead>
<tr>
<th>Company Name</th>
<th>Nishcom Resources Sdn Bhd</th>
</tr>
</thead>
<tbody>
<tr>
<td>Registration Number</td>
<td>793286-X</td>
</tr>
<tr>
<td>Head Office</td>
<td>No. 3, Jalan Peretat 27/95, Sec 27, Shah Alam, Selangor Daul Ehsan</td>
</tr>
<tr>
<td>Tel</td>
<td>03-5191 1611</td>
</tr>
<tr>
<td>Fax</td>
<td>03-5191 1613</td>
</tr>
<tr>
<td>Board of Directors</td>
<td>Mr. Mohd Noor Puasa</td>
</tr>
<tr>
<td></td>
<td>Mr. N. Thirumoothy</td>
</tr>
<tr>
<td>CEO</td>
<td>Mr. Rajandiran Nagappen</td>
</tr>
<tr>
<td>Ministry of Finance</td>
<td>357-02102546</td>
</tr>
<tr>
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<td>Paid-up Capital</td>
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<td>Bankers</td>
<td>Maybank Berhad</td>
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</tbody>
</table>
Restoran Sri Bunga

Restoran Sri Bunga - Shah Alam

No. 3, Jalan Peretat 27/95, Sec 27, Shah Alam, Selangor Daul Ehsan

Operating Hours – 24 Hours

Seating Capacity – 120 pax

No of Staff – 28 workers

Type of Cuisine – Nasi Kandar, Malay and Indian

Monthly Turnover – RM 120,000.00

Serving – Breakfast / Lunch / Tea / Dinner / Supper
Restoran Sri Bunga – TESCO Kajang

Tesco Kajang, Lot 28, Mukim Kajang, Saujana Impian, 43000, Kajang Selangor

Operating Hours – 7.00 am – 10.00 pm

Seating Capacity – 70 pax

No of Staff – 12 workers

Type of Cuisine – Nasi Kandar, Malay and Indian

Monthly Turnover – RM 90,000.00

Serving – Breakfast / Lunch / Tea / Dinner
Restoran Sri Bunga – Taman Semarak

No. 5791, Jalan 2/7G, Taman Semarak, Fasa 2, 71800, Nilai, Negeri Sembilan

Operating Hours – 24 Hours

Seating Capacity – 95 pax

No of Staff – 18 workers

Type of Cuisine – Nasi Kandar, Malay and Indian

Monthly Turnover – RM 110,000.00

Serving – Breakfast / Lunch / Tea / Dinner / Supper
Restoran Sri Bunga – Sungai Buloh

Address: Restoran Sri Bunga
Sungai Buloh

Operating Hours – 24 Hours

Seating Capacity – 100pax

No of Staff – 18 workers

Type of Cuisine – Nasi Kandar, Malay and Indian

Yearly Turnover – RM 120,000.00

Serving – Breakfast / Lunch / Tea / Dinner/ Supper
Palm Court South Indian Restaurant

Palm Court Condominium Brickfields

Operating Hours – 7.00 am – 11.00 pm

Seating Capacity – 70 pax

No of Staff – 18 workers

Type of Cuisine – South and North Indian

Yearly Turnover – RM 90,000.00

Serving – Breakfast / Lunch / Tea / Dinner
Cafeteria – Jaya Plastik (M) Sdn Bhd

Perusahaan Jaya Plastik (M) Sdn Bhd

No. 12, Jalan Teluk Gadung, Sec 27, Shah Alam, Selangor

Operating Hours – 24 Hours

Seating Capacity – 100 pax

No of Workers Served - 700

No of Staff – 12 workers

Type of Cuisine – Nasi Kandar, Malay, Chinese, Indian

Monthly Turnover – RM 80,000.00

Serving – Breakfast / Lunch / Tea / Dinner / Supper
Cafeteria – AIMST University

Cafeteria AIMST University

Jalan Bedong, Semeling, 08100, Bedong Kedah

Operating Hours – 24 Hours

Seating Capacity – 1000pax

No of Students Served - 2000

No of Staff – 40 workers

Type of Cuisine – Nasi Kandar, Malay, Chinese, Western and Indian

Monthly Turnover – RM 180,000.00

Serving – Breakfast / Lunch / Tea / Dinner / Supper
Catering – Wedding / Birthdays / Parties

Catering Services
We can serve up to 5000 guest at any given time.

Indoor / Outdoor Events
Full cutlery, equipments, canopy, tables, chairs, wedding stage inclusive.

No of Staff – up to 200 workers

Type of Cuisine – Western, Chinese, Malay and Indian Malay Wedding and Indian Wedding, Themed Party, Birthday Party, Engagement and all types of events.

VIP Clients Served:-

- Dato’ Vijaya Kumar
- Dato Krishnamurty
- Dato SK Devamany
- Dato Sri Shazali Ramli
- Dato Sri Samy Vellu
- Dato Subramaniam
- Dato Mokthar Hassan
- Dato Vijayanathan
Catering – Corporate Events / Meetings

Catering Services
We can serve up to 5000 guest at any given time.

Indoor / Outdoor Events
Full cutlery, equipments, canopy, tables, chairs and stage inclusive.
No of Staff – up to 200 workers
Type of Cuisine – Western, Chinese, Malay and Indian
All types of corporate events.

Clients Served:-

- Telekom Malaysia
- Celcom
- MIC Functions
- UMNO Functions
- Tenaga Nasional
- Selangor State Functions
- Ministry of Tourism
- Indian High Commission
Management – Our People

Our Key People

**Mr. Rajandiran Nagappen** – Chief Executive Officer
Over 20 years of experience in F&B Industry.

**Mr. Habib Mohamed Batcha** – Group Head Chef
Over 35 years of experience in Restaurant & Catering Business.

**Mr. Melvin** – General Manager
Over 15 years of experience in Hotel, Restaurant and Catering Business.

**Ms. Manisha Nair** – Events Manager
Over 10 years of experience in Event Management and Wedding Planning.
Wedding Menu - Malay

Start your wedding plans with us, a fairyland of wonderful wedding ideas and advice. Have a chat with our wedding planner and find out how we can personalize your wedding just the way you envision it to be. We know and understand that no two couples are the same; therefore no two weddings should be either.

- Acar buah
- Acar jelatah
- Sup ekor asam pedas
- Sup burung puyuh bersama sayur asparagus
- Nasi briyani
- Nasi hujan gerimis
- Ayam dara masak merah
- Ayam masak briyani
- Kari ikan berbendi
- Ikan tenggiri goreng berempah
- Sambal udang tumis bawang
- Udang goreng ala Tom Yam
- Sayur goreng campur bersama hidupan laut
- Sayur brokoli bersama cendawan
- Puding mangga bersama perapan buah-buahan
- Sago gula melaka bersama buah-buahan
- Kopi atau Teh

Price Starts at RM 650.00 per table of 10 guests
Wedding Menu - Indian

Start your wedding plans with us, a fairyland of wonderful wedding ideas and advice. Have a chat with our wedding planner and find out how we can personalize your wedding just the way you envision it to be. We know and understand that no two couples are the same; therefore no two weddings should be either.

- Plain Briyani Rice
- Tomato Rice
- Vegetable Dhalca
- Vegetable Kurma
- Chicken Masala
- Marinated Fried Chicken
- Mutton Paratel
- Mutton Curry
- Long Beans with Potato
- Aloo Gobi
- Egg Sambal
- Tauhu Sambal
- Papadom
- Salad
- Mixed Fresh Fruits
- Custard
- Orange Cordial

Price Starts at RM 750.00 per table of 10 guests
Wedding Menu - Chinese

Start your wedding plans with us, a fairyland of wonderful wedding ideas and advice. Have a chat with our wedding planner and find out how we can personalize your wedding just the way you envision it to be. We know and understand that no two couples are the same; therefore no two weddings should be either.

Hot & Cold Combination

Braised Hot and Sour Szechuan Shark’s Fin Soup
Braised Shark’s Fin Soup with Fish Lips and Eight Treasures
Braised Shark’s Fin Soup with Crab Meat and Assorted Seafood

Roasted Crispy Chicken with Prawn Crackers
Roasted Crispy Chicken with Golden Garlic
Barbecued Sesame Chicken

Steamed Sea Bass "Hong Kong” style
Deep-fried Sea Bass in Thai Sauce

Poached Live Tiger Prawns in Superior Herb Stock
Stir-fried Tiger Prawns with Coconut Biscuit & Golden Oat
Braised Abalone Fungi with "Tau Kan" and Broccoli

Braised Seasonal Vegetables with Beancurd Skin and Gingko Nut
Braised Black Mushrooms with Baked Fish Maw and Vegetables

Fried Rice with Salted Fish
Fried Rice with Anchovies

Chilled Longan with Almond Beancurd

Free Flow of Orange Cordial

Price Starts at RM 1250.00 per table of 10 guests
Restaurant & Cafeteria Menu

**Sambal Udang**
Tongue tingling tiger prawns are drenched in spicy curry and garnished with red chilli.

**Daging Kicap**
A delicious meat sauce made out of thick soy sauce combined with beef.

**Burung Puyuh**
Tasty fried quail prepared with herbs and spices.

**Ayam Kampung Goreng**
Free range chicken fried to crispy perfection and garnished with fresh vegetables.

**Ayam Piru**
Guinea-fowl topped with finely sliced red chillis and herbs.

**Kari Ikan**
A delight in every bite as the tender fish meat absorbs the herbs and spices of this savoury curry.

**Ketam Masala**
Stewed crab with spicy masala curry.

**Kambing Ros**
Roasted mutton topped with curry sauce.

**Ayam Kurma**
Bursting with spices, this non-spicy chicken gravy is a must to have with rice.

**Ayam Madu**
Honey roasted chicken smothered with an unforgettable sauce.

**Kari Ayam**
Fragrant chicken curry cooked with spices and herbs.

**Nasi Biriyani Ayam**
Spicy curry chicken and yellow rice deliciously combine into Biriyanti Chicken rice, a Malaysian favourite.

**Sotong**
Fried cuttlefish takes the crunch in its succulent sweetness.

**Kari Kepala Ikan**
The tender fish head is stewed in tongue searing curry and served with vegetables.
**Restaurant & Cafeteria Menu**

**Kacang Bendi**
Fresh lady fingers garnished with chilli add a crunchy bite to any dish.

**Kacang Panjang**
Crunchy long green beans spiced with herbs and chilli.

**Sayur Kobis**
A delightful fried cabbage dish with sliced green and red chilli.

**Telur Ikan**
Salty fish roe topped with curry and served with sliced tomatoes and cucumber.

**Telur Masin**
Salted duck eggs are hard boiled and halved.

**Western Corner**

- Chicken Chop
- Lamb Chop
- Fish and Chips
- Steak
- Burger
- Hotdog
- Spaghetti
- Nuggets
- French Fries
- Potato Wedges
- Coleslaw
- Baked Beans
- Garden Salad
## Restaurant & Cafeteria Menu

<table>
<thead>
<tr>
<th>Roti Canai</th>
<th>Thosai</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roti Canai Biasa</td>
<td>Plain Thosai</td>
</tr>
<tr>
<td>Roti Bom</td>
<td>Ghee thosai</td>
</tr>
<tr>
<td>Roti Kaya</td>
<td>Paper Thosai</td>
</tr>
<tr>
<td>Roti Planta (Margarine)</td>
<td>Rava Thosai</td>
</tr>
<tr>
<td>Roti Telur (Egg)</td>
<td>Chapati</td>
</tr>
<tr>
<td>Roti Milo</td>
<td>Plain Naan</td>
</tr>
<tr>
<td>Roti Bawang (Onion)</td>
<td>Garlic Naan</td>
</tr>
<tr>
<td>Roti Telur Bawang (Egg &amp; Onion)</td>
<td>Onion Naan</td>
</tr>
<tr>
<td>Roti Pineapple</td>
<td>Butter Naan</td>
</tr>
<tr>
<td>Roti Cheese</td>
<td>Fruti Naan</td>
</tr>
<tr>
<td>Roti Tuna</td>
<td>Cheese Naan</td>
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<tr>
<td>Roti Sardine</td>
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<table>
<thead>
<tr>
<th>Murtabak</th>
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<tbody>
<tr>
<td>Murtabak Ayam</td>
<td>Idli</td>
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<tr>
<td>Murtabak Kambing</td>
<td>Idiappam</td>
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<tr>
<td>Murtabak Sardin</td>
<td>Appam</td>
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<td>Murtabak Tuna</td>
<td>Masala Vadai</td>
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<td>Murtabak Daging</td>
<td>Urdhall Vadai</td>
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<table>
<thead>
<tr>
<th>Nasi Goreng</th>
<th>Mee/Bihun/Kuay Teow</th>
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<tbody>
<tr>
<td>USA</td>
<td>Sup</td>
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<tr>
<td>Cina</td>
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<td>Ayam</td>
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<td>Biasa</td>
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<td>Ladna</td>
<td>Tomyam</td>
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<td>Kerabu</td>
<td>Bandung</td>
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<tr>
<td>Papriik</td>
<td>Kung Fu</td>
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<td>Pattaya</td>
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<tr>
<td>Kampung</td>
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<tr>
<td>Cendawan</td>
<td></td>
</tr>
</tbody>
</table>
## Restaurant & Cafeteria Menu

### Sayur
- Campur
- Cendawan
- Kangkung
- Kailan Biasa
- Kailan Ikan Masin

### Kerabu
- Ayam
- Perut
- Udang
- Sotong
- Daging

### Udang/Sotong
- Merah
- Pedas
- Kicap
- Halia
- Petai
- Paprik

### Daging/Ayam
- Merah
- Pedas
- Kicap
- Halia
- Paprik
- Goreng Biasa

### Tomyam
- Ayam
- Udang
- Sotong
- Daging
- Campur

### Sup
- Ayam
- Ekor
- Perut
- Sayur
- Daging
- Campur
- Tulang
- Kambing

### Ikan
- Stim
- Pedas
- Halia
- Masam Manis
- Goreng Biasa
- Tiga Rasa

### Telur
- Dada
- Bistik
- Bungkus
- Mata Kerbau
### Restaurant & Cafeteria Menu

**Drinks**
- Teh Tarik
- Teh Ais
- Teh O
- Teh O Ais
- Teh Halia
- Teh O Halia
- Teh O Limau
- Teh Cina
- Kopi Tarik
- Kopi Ais
- Kopi O
- Kopi O Ais
- Nescafe
- Nescafe Ais
- Nescafe O
- Nescafe O Ais
- Neslo Tarik
- Neslo Shake
- Neslo Ais
- Milo Tarik
- Milo Ais
- Milo Shake
- Red Café
- Ali Café
- Tongkat Ali
- Sirap Ais
- Sirap Bandung Ais
- Limau Ais
- Limau O
- Barli Panas
- Barli Ais

**Lassi**
- Plain Lassi
- Sweet Lassi
- Salted Lassi
- Manggo Lassi

**Fruit Juice**
- Carrot
- Orange
- Apple
- Tomato
- Pineapple
- Watermelon
- Lychee

**Special Ice Blend**
- Durian Belanda
- Soursop
- Guava
- Strawberry
- Kiwi
- Honey Dew
- Pineapple
- Peach
- Kelapa Laut
- Sourplum
- Sweetcorn
- Mango
- Chocolate
- Mocha
- Cappucinno