SPECIALITY
RESTAURANTS LIMITED

CIN: L55101WB1999PLC090672 Email : corporate@speciality.co.in
Morya Land Mark – 1, 4th Floor, B-25, Veera Industrial Estate, Off New Link Road, Andheri (W), Mumbai 400 053
Tel. No. (022) 62686700 Website-www.speciality.co.in

November 04, 2026

To,

General Manager,
Listing Operations,
BSE Limited,
P.J. Tower, Dalal Street,
Mumbai - 400 001.
Scrip Code: 534425

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

Dear Sir/ Madam,

Sub: Investor Presentation for Q2FY27.

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

Speciality Restaurants Limited – Investor Presentation for Q2FY27.

Kindly take the above document on record.

Thanking you.

Yours sincerely,

For **Speciality Restaurants Limited**

AVINASH MADHUKAR KINHIKAR

Digitally signed by AVINASH MADHUKAR KINHIKAR
Date: 2026.11.04 14:30:02 +05'30'

Avinash Kinhikar
Company Secretary & Legal Head

Encl.: As above



Speciality Restaurants Limited

Investors Presentation for Q2FY27

Overview

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 growing.

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 Siciliana, Sweet Bengal and Walters.

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

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.

siciliana

Siciliana at Lakeshore Mall, Thane (Mumbai) is the newest addition to the Speciality portfolio with a refined tribute to Southern Italy's rich culinary heritage. Designed with Sicilian minimalism, the food offers bold, earthy flavours inspired by Sicily, Sardinia, and Calabria, being a reflection of the diverse cultures and traditions that have influenced southern Italian cuisine: Greek, Arab, Spanish, French, and Roman. In a setting of sunlit elegance and Mediterranean charm, the menu celebrates bold, authentic flavours, fine Sicilian wines, and timeless desserts, offering diners an evocative journey through Sicily's rustic soul.

GONG

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!

Our Portfolio

RIYASAT
Royalty Inspired Indian Dining

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.

WALTERS

Walter's menu is meticulously crafted aiming to elevate the fast food experience. Facing a struggle of over a year, one of the primary challenges encountered during conceptualization was refining the bun bread to guarantee it effectively contained the fillings and retained its integrity while being eaten with one hand. Ditch those oversized, messy burgers and embrace a unique twist on gourmet handhelds.

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.

BIZARRE ASIA

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!

THE POWDER ROOM

The Powder Room is a MediterrAsian dinner and cocktail club in Bandra, Mumbai, bringing together a contemporary menu by Chef Sahil Singh, a signature bar programme by Anonymous Food Labs (the team behind Lair and AABBCC), and an evolving Afro-jazz soundtrack. Set within an African-inspired, art-led space designed by Sumesh Menon Associates, it offers an immersive setting for dining, cocktails and social experiences.

HAKA
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.

CAFÉ MEZZUNA

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 Restaurant. Dariole is a cozy and affectionate neighbour-hood confectionary and café, where the city's best croissants, buns, puffs, wraps, cakes, cookies, pastries and breads are born every day.

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.

sigree
GLOBAL GRILL

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.

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 foliaged 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.

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.

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



1999 — Incorporated as Speciality Restaurants Private Limited with two restaurants: Mainland China & Oh! Calcutta

2007 — Raised private equity from SAIF Partners

2012 — Raised ₹ 176.09 crores through IPO

2014 — Restaurants, confectionaries and franchisees network expanded to 100

2018 — Opened its first franchise restaurant in Dubai : 'Asia Kitchen by Mainland China'

2021 — Opened its first restaurant in London, UK: 'Chourangi'

2026 — Company is profitable for consecutive 21 quarters in Q2FY27

Restaurants, confectionaries and franchisees network of 125

Awards

Asis Kitchen By Mainland China
Best Asian- Casual Dining
Times Food and Nightlife Awards (Mumbai) 2026

Mainland China
Best Chinese – Premium Dining
Times Food and Nightlife Awards (Mumbai) 2026

Café Mezzuna
Global (World Cuisine) - The Telegraph Food Awards 2025

Mainland China
Best in Global Flavours (Mumbai)
Swiggy Restaurant Awards 2025

Riyasat
Desi Flavours (India Cuisine)
The Telegraph Food Awards 2025



Sweet Bengal
Best Mithai - Times Food and Nightlife Awards (Mumbai) 2026

Oh! Calcutta
Bong Bhoj (Bengali Cuisine) - The Telegraph Food Awards 2025

Oh! Calcutta
Best Regional Indian Dining-
Times Food and Nightlife Awards (Mumbai) 2026

Mainland China
Best in Gourmet (Pune)
Swiggy Restaurant Awards 2025

Gong
Best Debutant Pan Asia Award 2026

Flame & Grill
Best Barbeque - Times Food and Nightlife Awards 2024

Standalone Financial Results

(All figures are in ₹ Lakhs)

Particulars	Quarter Ended			Half Year Ended		Year Ended
	30.9.2026	30.9.2025	30.6.2026	30.9.2026	30.9.2025	31.03.2026
Revenue from operations	12,977.51	10,975.57	12,161.70	24,139.21	21,281.34	45,359.41
Other Income	402.47	348.98	417.93	820.40	916.34	1,769.93
Total Income	**13,379.98**	**11,324.55**	**12,579.63**	**25,959.61**	**22,197.68**	**47,129.34**
Expenses						
(a) Cost of food and beverages consumed	3,813.22	3,220.85	3,477.92	7,291.14	6,296.16	13,288.18
(b) Employee benefits expense	2,642.54	2,295.65	2,426.14	5,068.68	4,533.13	9,448.87
(c) Finance costs	372.62	365.06	371.69	744.31	739.20	1,455.02
(d) Depreciation/amortisation	1,606.53	1,315.87	1,490.80	3,097.33	2,608.66	5,400.57
(e) Lease rent	397.45	442.51	385.11	782.56	784.52	1,594.89
(f) Other expenses	3,655.70	3,100.39	3,505.56	7,161.26	5,949.66	12,662.20
Total Expenses	**12,488.06**	**10,740.33**	**11,657.22**	**24,145.28**	**20,911.36**	**43,849.73**
Profit before tax and exceptional Items	**891.92**	**584.22**	**922.41**	**1,814.33**	**1,286.32**	**3,279.61**
Exceptional Item	-	-	-	-	-	(334.38)
Profit before tax	**891.92**	**584.22**	**922.41**	**1,814.33**	**1,286.32**	**2,945.23**
Tax expense/ (credit)	197.50	107.77	233.70	431.20	241.75	650.23
Profit after tax for the period	**694.42**	**476.45**	**688.71**	**1,383.13**	**1,044.57**	**2,295.00**
Other comprehensive income (OCI)	(18.89)	3.48	(30.96)	(49.85)	44.94	25.41
Total comprehensive income for the period	**675.53**	**479.93**	**657.75**	**1,333.28**	**1,089.51**	**2,320.41**

Consoliated Financial Results

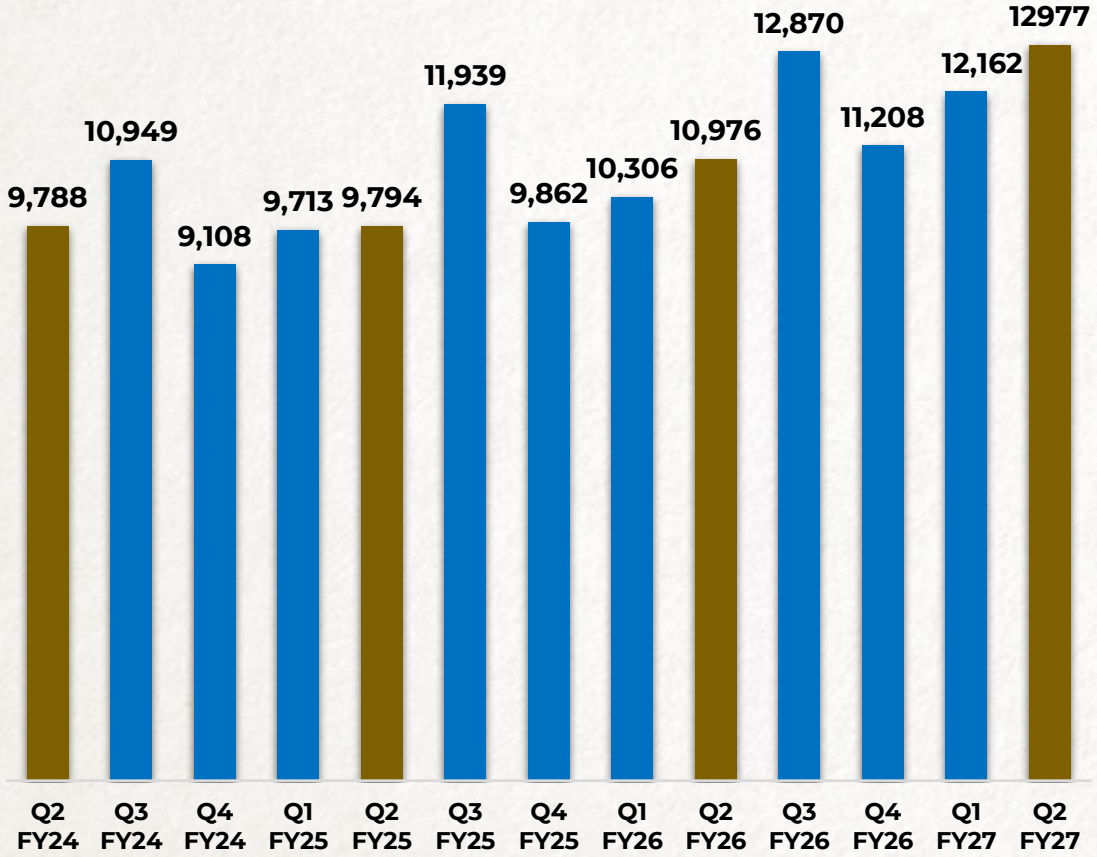
(All figures are in ₹ Lakhs)

Particulars	Quarter Ended			Half Year Ended		Year Ended
	30.9.2026	30.9.2025	30.6.2026	30.9.2026	30.9.2025	31.03.2026
Revenue from operations	13,583.27	11,643.80	12,703.21	26,286.48	22,520.99	47,647.09
Other Income	413.43	355.18	426.80	840.23	929.19	1,800.90
Total Income	**13,996.70**	**11,998.98**	**13,130.01**	**27.126.71**	**23,450.18**	**49,447.99**
Expenses						
(a) Cost of food and beverages consumed	3,917.64	3,368.64	3,590.83	7,508.47	6,568.98	13,772.72
(b) Employee benefits expense	2,879.44	2,574.14	2,641.01	5,520.45	5,048.66	10,345.76
(c) Finance costs	372.62	365.06	371.69	744.31	739.20	1,455.02
(d) Depreciation/amortisation	1,662.42	1,364.02	1,545.49	3,207.91	2,703.55	5,599.94
(e) Lease rent	500.90	547.41	421.31	922.21	995.39	2,045.85
(f) Other expenses	3,784.78	3,225.39	3,614.95	7,399.73	6,213.98	13,171.88
Total Expenses	**13,117.80**	**11,444.66**	**12,185.28**	**25,303.08**	**22,249.76**	**46,391.17**
Profit before tax and exceptional Items	**878.90**	**554.32**	**944.73**	**1,823.63**	**1,200.42**	**3,056.82**
Exceptional Item	-	-	-	-	-	(334.38)
Profit before tax	**878.90**	**554.32**	**944.73**	**1,823.63**	**1,200.42**	**2,722.44**
Tax expense/ (credit)	197.50	107.77	233.70	431.20	241.75	650.23
Profit after tax for the period	**681.40**	**446.55**	**711.03**	**1,392.43**	**958.67**	**2,072.21**
Other comprehensive income (OCI)	9.00	30.97	(37.73)	(28.73)	175.17	25.41
Total comprehensive income for the period	**690.40**	**477.52**	**673.30**	**1,363.70**	**1,133.84**	**2,316.13**
Total comprehensive income attributable to:						
-Owners	696.91	491.94	662.53	1,359.44	1,175.86	2,426.19
- Non-controlling interests	(6.51)	(14.42)	10.77	4.26	(42.02)	(110.06)

Quarterly Financial Trends

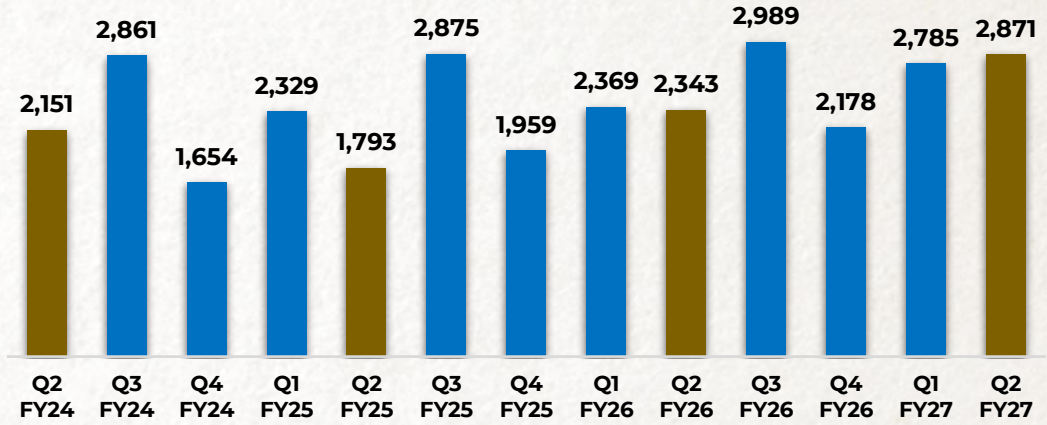
(All figures are in ₹ Lakhs)

Revenue from Operations

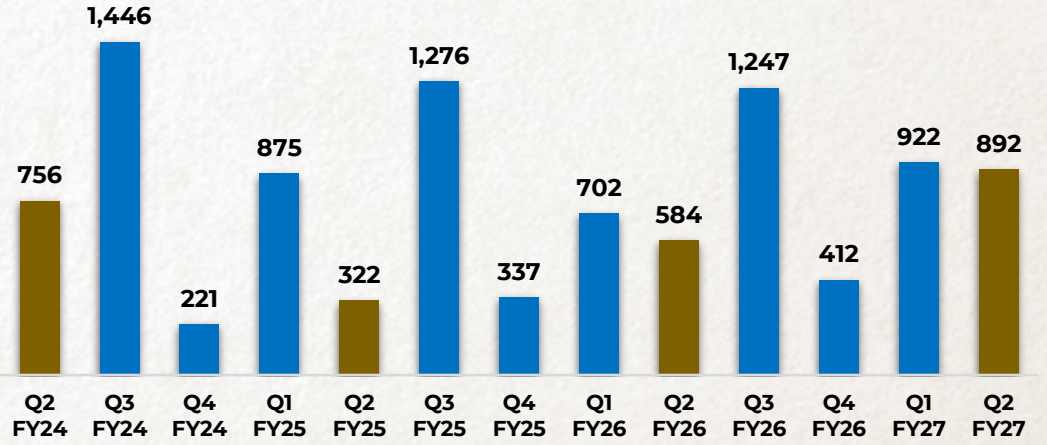


- The figures presented above are standalone.

EBITDA



PBT

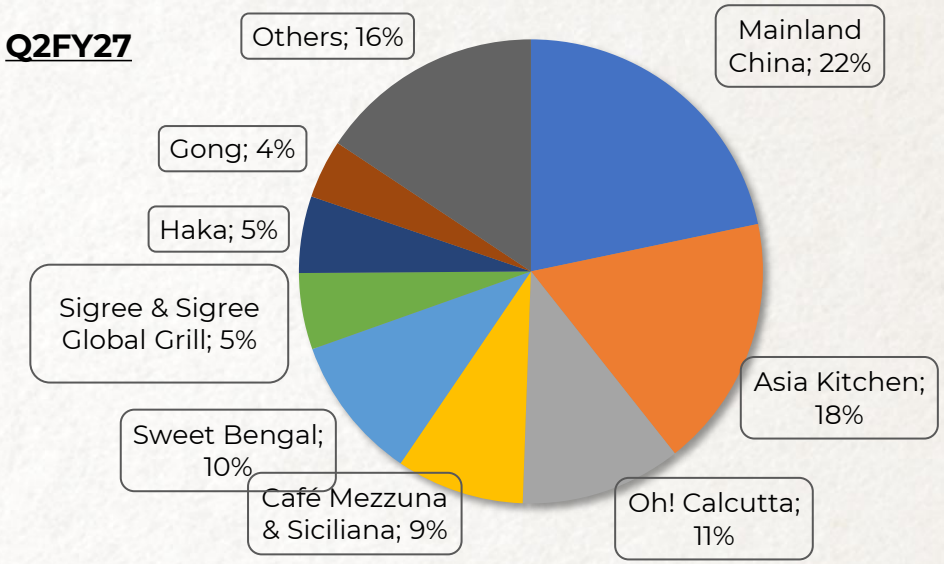


Brand-wise Contribution $

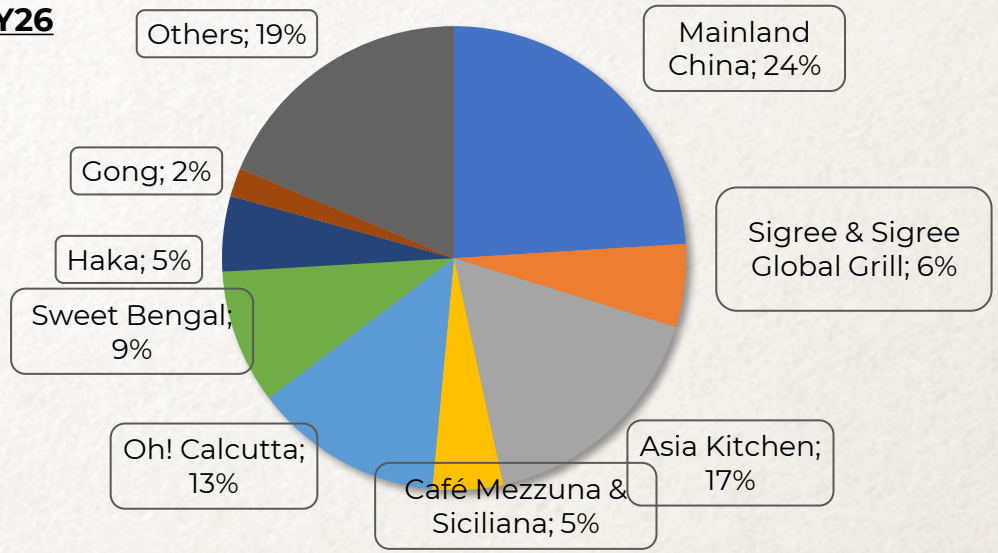
(All figures are in ₹ Lakhs)

Brands	Q2FY27			Q2FY26		
	Count	Val	%	Count	Val	%
Mainland China	16	2,721	21.7%	16	2,579	24.0%
Asia Kitchen	12	2,209	17.6%	12	1,803	16.8%
Oh! Calcutta	9	1,405	11.2%	9	1,418	13.2%
Café Mezzuna & Siciliana	6	1119	8.9%	2	528	4.9%
Sweet Bengal#	37	1261	10.1%	34	1,005	9.4%
Sigree & Sigree Global Grill	3	667	5.3%	3	621	5.8%
Haka	5	670	5.3%	5	564	5.3%
Gong	2	513	4.1%	1	214	2.0%
Episode One	1	322	2.6%	2	370	3.4%
Flame And Grill	2	354	2.8%	2	376	3.5%
Hoppipola	2	194	1.5%	3	225	2.1%
Riyasat	1	212	1.7%	1	234	2.2%
Jungle Safari	1	196	1.6%	1	187	1.7%
Walter	4	233	1.9%	1	78	0.7%
Others (Incl. Dariole)	6	452	3.6%	10	537	5.0%
Total	**107****	**12,528**	**100%**	**102****	**10,739**	**100%**

Q2FY27



Q2FY26

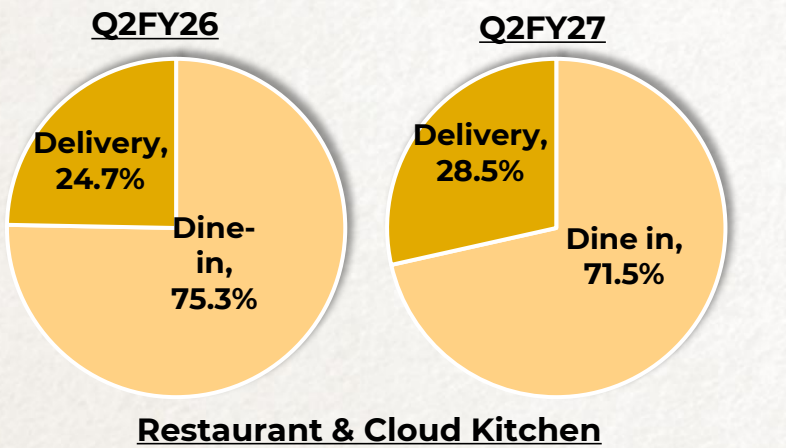


$ Excludes Outdoor Catering, Royalty Income and Other Operating Revenues.
* The figures presented above are standalone.
** Revenue of 11 Cloud Kitchens is distributed in above brands.
# Sweet Bengal Sales include revenues of 2 dark stores in Q2FY27 (outlets count is not considered in outlet synopsis as the delivery is being done from existing Walter stores)

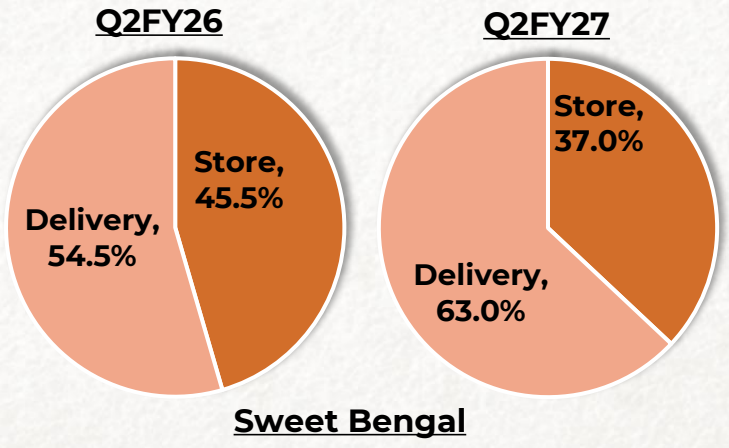
Composition of Sales – Dine-in and Delivery

(All figures are in ₹ Lakhs)

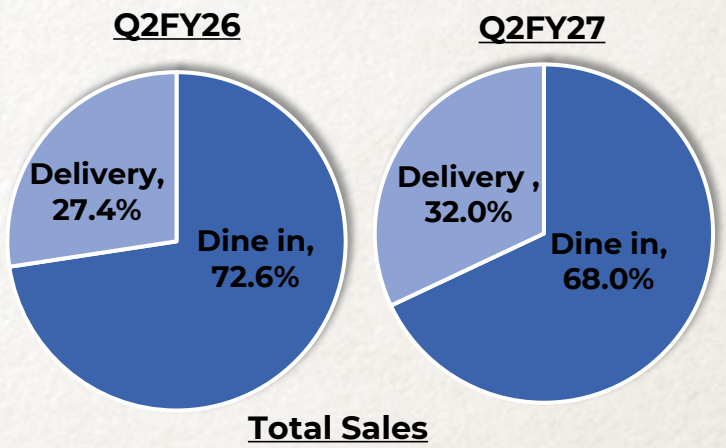
	Q2FY27						Q2FY26					
	Dine In	% Of Total Sales	Delivery	% Of Total Sales	Total	% Of Total Sales	Dine In	% Of Total Sales	Delivery	% Of Total Sales	Total	% Of Total Sales
Restaurant & Cloud	8,052	71.5%	3,215	28.5%	11,267	100%	7,350	75.3%	2,405	24.7%	9,755	100%
Sweet Bengal	466	37.0%	795	63.0%	1,261	100%	448	45.5%	536	54.5%	984	100%
TOTAL	**8,518**	68.0%	**4,010**	32.0%	**12,528**	**100%**	**7,798**	72.6%	**2,941**	27.4%	**10,739**	**100%**



Restaurant & Cloud Kitchen



Sweet Bengal



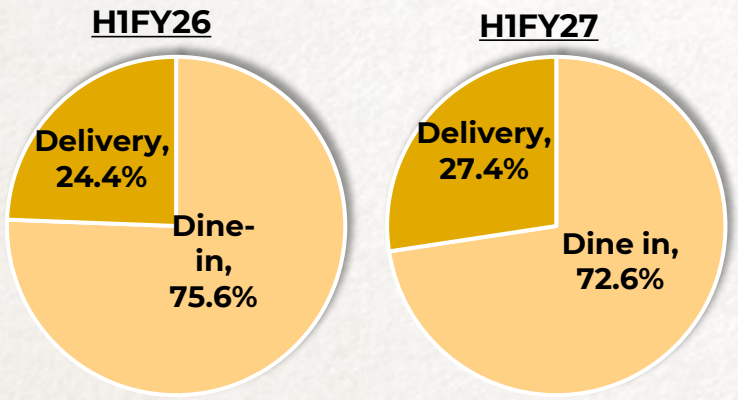
Total Sales

Excludes Outdoor Catering, Royalty Income and Other Operating Revenues.
* The figures presented above are standalone.

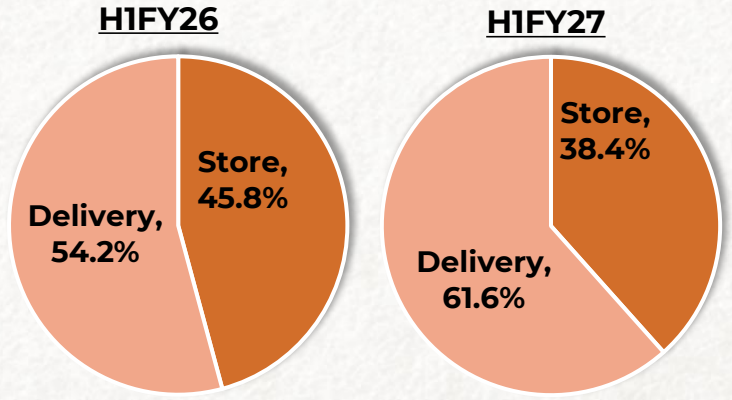
Composition of Sales – Dine-in and Delivery

(All figures are in ₹ Lakhs)

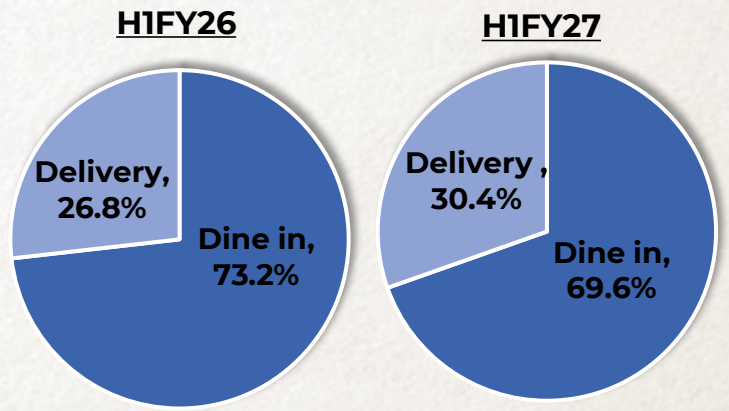
	H1FY27						H1FY26					
	Dine In	% Of Total Sales	Delivery	% Of Total Sales	Total	% Of Total Sales	Dine In	% Of Total Sales	Delivery	% Of Total Sales	Total	% Of Total Sales
Restaurant & Cloud	16,160	72.6%	6,101	27.4%	22,261	100%	14,465	75.6%	4,659	24.4%	19,124	100%
Sweet Bengal	824	38.4%	1,324	61.6%	2,148	100%	785	45.8%	928	54.2%	1,713	100%
TOTAL	**16,984**	69.6%	**7,425**	30.4%	**24,409**	**100%**	**15,250**	73.2%	**5,587**	26.8%	**20,837**	**100%**



Restaurant & Cloud Kitchen



Sweet Bengal

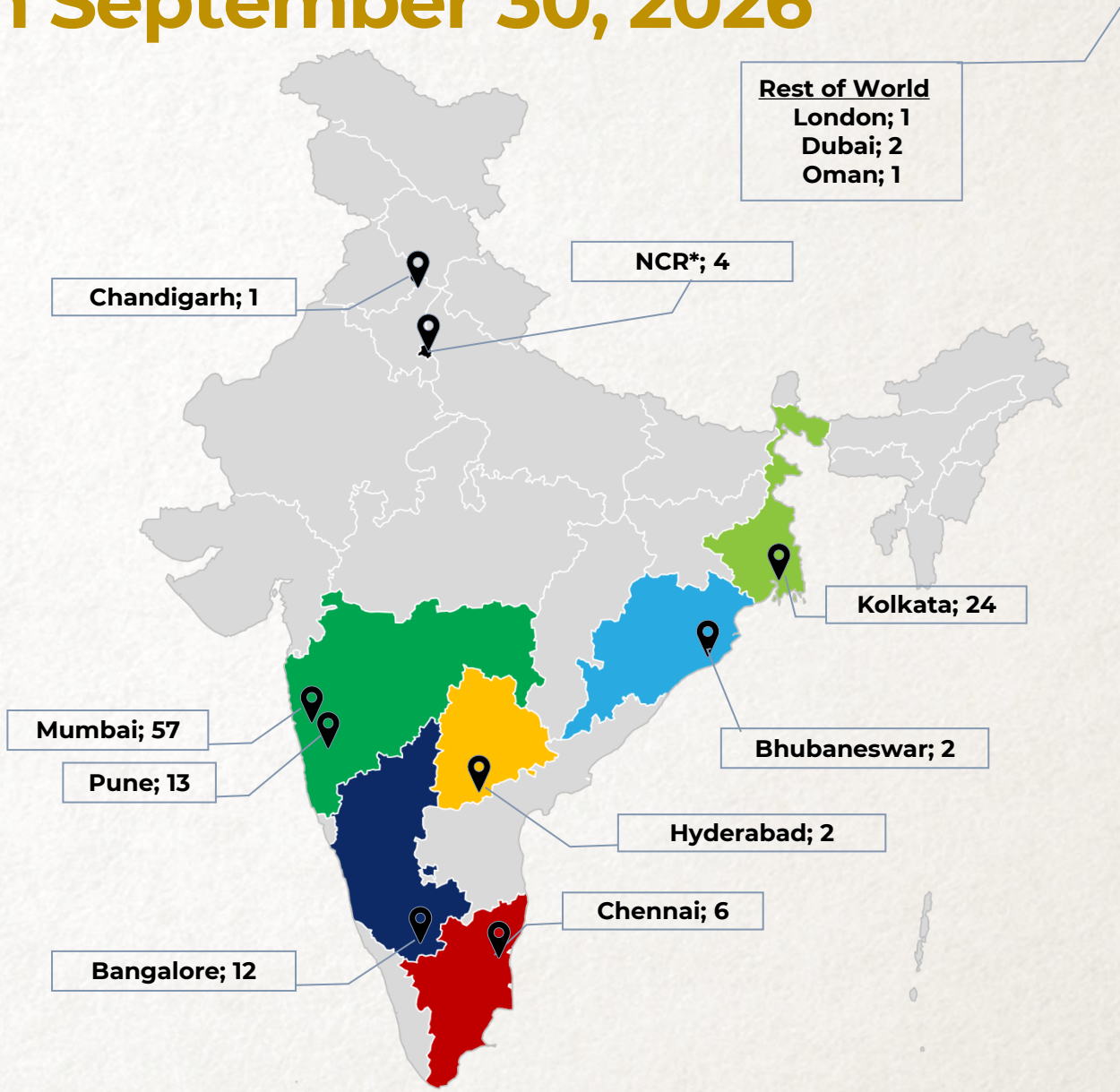


Total Sales

Excludes Outdoor Catering, Royalty Income and Other Operating Revenues.
* The figures presented above are standalone.

Outlet Synopsis – as on September 30, 2026

Particulars	Owned units	Franchise units $	Total Units
As at beginning of the year	114	7	121
Opened during the Q1	4	1	5
Closed during the quarter Q1	8	-	8
Opened during the Q2	8	-	8
Closed during the quarter Q2	1	-	1
As at end of the Q2	**117**	**8**	**125**



$ These Restaurants are franchisee owned, company operated.
* NCR include – Delhi, Gurugram and Noida.

Outlet Synopsis – contd.

Q1FY27

New Openings

- **Gong, Bandra, Mumbai** – operational from May-26.
- **Walters/Sweet Bengal Fort, Mumbai** – operational from April-26.
- **Asia Kitchen by Mainland China, Deira City Centre, Dubai** – operational from Apr-26 (Franchise).
- **Siciliana, Mall of Asia, Bangalore** – operational from May-26.

Closed

- **Dariole - Golpark Kolkata**
- **Dariole - Jodhpur Park Kolkata**
- **Dariole -Lake Town Kolkata**
- **Dariole - Naktala Kolkata**
- **Dariole - Salt Lake Bidhannagar Sector I**
- **Dariole - Jadavpur Kolkata**
- **Hoppipola - Church Street Bangalore**
- **Sweet Bengal - Panchpakhadi Thane**

Q2FY27

New Openings

- **Walters, Carter Road, Bandra, Mumbai** – operational from Aug-26.
- **Sweet Bengal, Boriwali West, Mumbai** – operational from Aug-26.
- **Sweet Bengal, Vasant Vihar, Thane** – operational from Aug-26.
- **Sweet Bengal, Marol, Mumbai** – operational from Aug-26.
- **Sweet Bengal, Kothrud, Pune** – operational from Aug-26.
- **Sweet Bengal, Kharadi, Pune** – operational from Aug-26.
- **The Powder Room, Bandra, Mumbai** – operational from Sept-26.
- **Siciliana, High Street Balewadi, Pune** – operational from Sept-26.

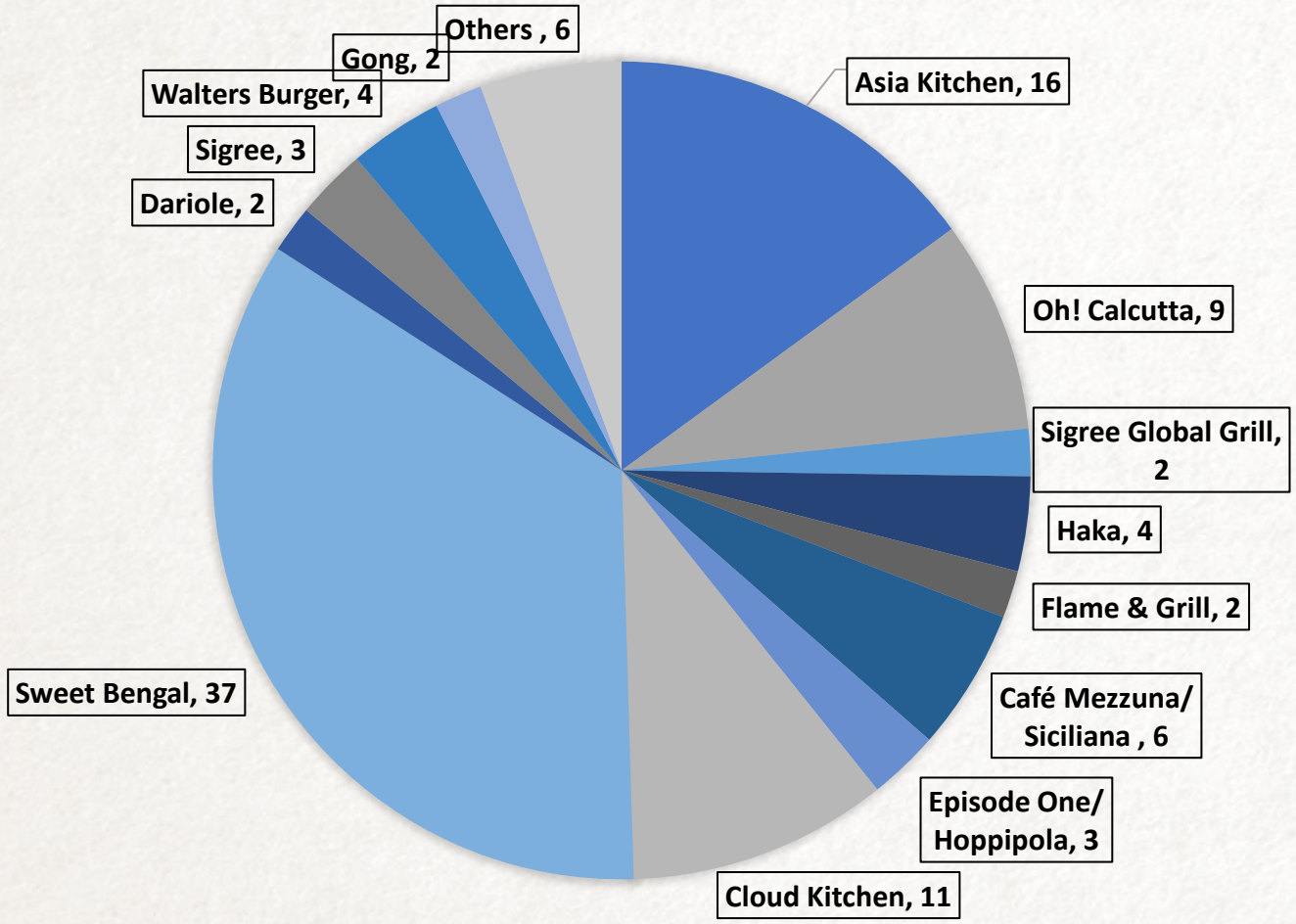
Renovated

- **Oh! Calcutta, Tardeo, Mumbai** – operational from Sep-26.

Closed

- **Kix, City Centre, Kolkata**

Outlet Synopsis – as on September 30, 2026



As on September 30, 2026

Brands	Units (Nos.)
Mainland China	18
Asia Kitchen	16
Oh! Calcutta	9
Sigree	3
Sigree Global Grill	2
Haka	4
Flame & Grill	2
Café Mezzuna/ Siciliana	6
Episode One/ Hoppipola	3
Cloud Kitchen	11
Sweet Bengal	37
Dariole	2
Gong	2
Walters Burger	4
Others	6
Grand Total	**125**

Updates

Scheduled Openings / Renovations

- **Walters, Malad West, Mumbai** – operational from Oct-26.
- **Asia Kitchen by Mainland China, Ibn Battuta Mall, Dubai** – operational from Oct-26.
- **Gong, Vasant Kunj, Delhi** – to be operational from Nov-26.
- **Walters, Borivali West, Mumbai** – to be operational from Nov-26.
- **Gong, Koregaon Park, Pune** – to be operational from Nov-26.
- **Walters, Chembur, Mumbai** – to be operational from Dec-26.
- **Asia Kitchen, Chembur, Mumbai** – to be operational from Dec-26.

New Restaurants (Planned)

- **Siciliana, Oberoi Mall, Goregaon, Mumbai.**
- **Two Restaurants, Phoenix Market City, Whitefield, Bangalore.**
- **Two Restaurants, Phoenix Grand Victoria Mall, Kolkata.**

Renovation / Brand Changeover

- **Mainland China, Phoenix Market City, Chennai** (Work-in-progress)
- **Flame & Grill, South City, Kolkata to Oh! Calcutta** (Work to start in Jan-27)
- **Mainland China, Church Street** (Work to start in Jan-27)

The Powder Room, Bandra, Mumbai





Oh! Calcutta, Tardeo, Mumbai (Renovation)





Walters, Carter Road, Mumbai





Siciliana, High Street Balewadi, 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.



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Thankyou