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Dear Sirs,

Pursuant to Regulations 30(6) and 46(2)(oa) read with Para A of Part A of Schedule III of the SEBI (Listing Obligations and Disclosure Requirements) Regulations, 2015, we hereby enclose the transcript of Earnings Conference Call held on Tuesday, August 4, 2026 at 05:00 PM (IST), post announcement of Financial Results of the Company for the quarter ended June 30, 2026. The audio recording of the said Earnings Conference Call along with the Transcript have been uploaded on the Company's website at www.unitedfoodbrands.in under [Investors](#) section.

This is for your information and records.

Thanking you.

Yours faithfully,

For United Foodbrands Limited

(Formerly known as Barbeque-Nation Hospitality Limited)

Nagamani C Y

Company Secretary & Compliance Officer

M. No: A27475

Encl.: As above

UNITED FOODBRANDS LIMITED

UNITED FOODBRANDS LIMITED
(Formerly known as Barbeque-Nation Hospitality Limited)

Registered & Corporate Office: "Saket Callipolis", Unit No. 601 & 602, 6th Floor, Doddakannalli Village, Varthur Hobli, Sariapur Road, Bengaluru-560035, Karnataka, India. CIN: L55101KA2006PLC073031

T: +91-80-69134900 | E-mail: info@unitedfoodbrands.in | **WWW.UNITEDFOODBRANDS.IN**



United Foodbrands Limited

(Formerly known as Barbeque-Nation Hospitality Limited)

Earnings Conference Call

Q1 FY27

August 4, 2026

Management:

Kayum Dhanani : Managing Director
Rahul Agrawal : Chief Executive Officer & Whole Time Director
Amit V Betala : Chief Financial Officer
Bijay Sharma : Head - Investor Relations

Ladies and gentlemen, good day, and welcome to the United Foodbrands Limited Q1 FY27 Earnings Conference Call hosted by MUFG Intime. As a reminder, all participant lines will be in the listen-only mode, and there will be an opportunity for you to ask questions after the presentation concludes. Should you need assistance during this conference call, please signal an operator by pressing star then zero on your touchtone phone.

Thank you. Welcome everyone, to United Foodbrands Limited Q1 FY27 Earnings Conference Call. For today's call, I have with me Mr. Kayum Dhanani - Managing Director; Mr. Rahul Agrawal - CEO and Whole Time Director; and Mr. Amit Betala - CFO.

Before we begin, I would like to remind that some of the statements made on today's conference call may be forward-looking in nature and may involve risks and uncertainties. Kindly refer to our earnings presentation for a detailed disclaimer. The results and earnings presentation have been uploaded on the websites of the stock exchanges and our website and are available for anyone to access.

We'll begin this call with Mr. Dhanani sharing his perspective on the quarter, followed by a detailed discussion on operating and financial performance by Mr. Agrawal. We'll then open the forum for questions.

Thank you. Good evening, ladies and gentlemen, and thank you for joining us for Q1 FY27 earnings conference call. Over the last 2 quarters, we have consistently demonstrated that the strategic and operational initiatives we have been executing are translating into stronger business performance.

Q1 FY27 builds decisively on the momentum and in many ways, marks an important milestone for Barbeque Nation. This has been our strongest operating quarter in recent years with multiple performance benchmarks being achieved simultaneously. More importantly, the momentum is broad-based.

Every business segment, every channel and every geography has contributed to our growth, giving us confidence that our performance is underpinned by structural improvements rather than isolated factors.

Let me briefly highlight some of the key numbers. Consolidated same-store sales growth for the quarter was 28.7%. Consolidated revenue grew 43.4% year-on-year to INR426 crores. Dine-in transaction volumes increased by 63.5%, accelerating further from strong momentum we witnessed in the previous quarters.

Our delivery business also continued its excellent trajectory growing 62% year-on-year. Pre-Ind AS adjusted operating EBITDA margin improved to 8.1%, reflecting a year-on-year growth of

While we are encouraged by the strong start FY27, we believe the opportunity ahead remains significantly larger. We will continue to execute with discipline, remain focused on creating long-term shareholder value and build on momentum we have established over the past 3 quarters.

Rahul Agrawal:

During the quarter, we added 1 new restaurant in UAE. Delivering this level of performance against the backdrop of ongoing Middle East geopolitical situation is a very strong outcome and reflects the operational discipline and execution quality of our teams on the ground. Our international business continues to operate with the strongest unit economics in our portfolio. This is despite the fact that Q1 restaurant operating margin came in at slightly softer than typical levels. This is mainly due to the impact of higher food inflation for a large part of our input categories. While this is linked to the ongoing and uncertain geopolitical crisis, we're taking

Third, on the margin profile on our new restore portfolio has also increased, which is accelerating our overall payback periods of restaurants. Our new restaurant portfolio reported 6% pre-Ind AS

On network expansion, we continue to remain on track. We are committed to reaching 300 restaurants by FY27, and we'll build our portfolio from there. And the pace will continue to be disciplined and calibrated, and we'll not chase store count target at the cost of underwriting discipline.

Overall, we'll continue to focus on building volume-led growth and deepening our captive demand architecture. This is the operating discipline that has helped us to deliver Q1 of this year and the same discipline is that will guide us through the rest of the year.

Thank you. We can open the lines for questions now.

Viraj Mehta: Congratulations, Rahul and entire team of Barbeque for an absolutely outstanding performance. Rahul, just had one question. Post the introduction of Big Buffet and the success that you have seen, in terms of the number of new markets that it opens up like Tier 3, Tier 4 markets, which probably could not take the price point earlier, but can take Big Buffet price point. In your view, how much more market does it open up for you, which probably wasn't really a market for you 2 years back?

Rahul Agrawal: Thank you, Viraj. I think this is a good question. As you know, 2.5-3 years back, we were struggling in our Tier 2, Tier 3 markets portfolio, and we have been working to see how we can change our operating model. Frankly, we have taken the same operating in metro markets to these markets. And we have experimented it. We have enough data for almost 6 quarters now. We are doing a mix of strategy. In some places, we are doing exclusively only Big Buffet and, in some cases, we are doing mix of both Big Buffet and regular buffet that we do.

And frankly, in my view, if there are 700 districts that we can look at, the Big Buffet model, we have taken to some markets where the population is as low as 3 lakh people. Overall, if I look at the dynamics that we have with respect to the metro markets, the Tier 1 markets and the Tier 2, Tier 3 markets, I think at the current scale, the brand, which is Barbeque Nation India can take it up to around 600-odd restaurants.

Viraj Mehta: Sure. So earlier, what you thought was like the upper end of 400, 450 restaurants. Now you think we can go to 600 restaurants with Big Buffet?

Rahul Agrawal: Yes. And this is the current number. I think one of the other things that we have seen is that our penetration in some of the cities have also been increasing very well. There are markets where we're only operating 1 restaurant and we're operating very profitably. As we've expanded to 2 and 3 restaurants, we have not seen the first restaurant economics deteriorating. Classic example is a city like Visakhapatnam. Just 3 years back, we only had 1 restaurant. In fact, during the

Cities like Visakhapatnam and a lot of state capital, a lot of second, third largest cities are also opening up multi-store opportunities for us. Today, I think with Barbeque India having a portfolio of only 210, I'm not concerned about availability of trade areas to open new stores.

Pooja Sanghvi: Congratulations, sir, on a good set of numbers. I wanted to know that what were the key growth drivers for the improvement in SSSG because if we see in the last 5 quarters, this quarter has shown the best of SSSG like almost 2x in some of the areas. So, if you can help me understand for Barbeque India, for Barbeque International and the premium CDR segment, what drove the SSSG?

And third most important part is that we have really invested in our own digital assets which is helping us to convert the demand or the inquiries that are coming inside the system into a real transaction or a sale transaction. All 3 put together has been accelerating. We pretty much started this in Q2 of last year.

Pooja Sanghvi: Okay. Got that. And sir, one more question. So how much time does it take for the premium CDR restaurants to mature?

Rahul Agrawal: Historically, we have seen around 18 months to around 24 months. That's the time frame. But in premium CDR also was a very South region-specific brand. We started expanding in Pune a few years back. We went to Bombay almost 4, 5 quarters back. We went to Delhi 4, 5 quarters back. A restaurant in a South market like Chennai or Bangalore will mature faster. Expansion in a newer territory altogether like Bombay or Delhi would take some more time to mature. And that's the trajectory where we are in also right now.

Palak Shah: Congratulations on a very good set of numbers. My first question is regarding our matured restaurant margins ahead. What the growth that we have seen a 30% growth on the revenue per store. We have still left with 16.2% reported EBITDA margins pre-Ind AS. Even if I adjust for the 200 of gross delta that has happened over the last 1 year it's still at 18%. So, is it fair to say that at 18% we cap our restaurant margin or there is still some juice left to be extracted from the operating margin point?

I think this is very clearly driven by 4 factors. One, as you rightly mentioned, last year, our gross margin was higher, and there is an almost 2 percentage point impact on gross margin. Since the SSSG base also compares with last year Q1, our marketing spend last year versus this year is also higher by approximately 1 percentage point.

These 2 factors itself account for around 3 percentage movement in the ideal number that we would have done. The third point is on our mix of dine-in delivery last year versus this year. There's a 2-percentage point incremental change between dine-in and delivery. The delivery comes with an incremental cost of commissions plus packaging cost, which is, let's say, around 30%. There's an impact of around 60 basis points coming also from the change in delivery mix.

And fourth very important point is we're also living in a very high inflationary environment. The energy cost, specifically gas and fuel costs has been really higher versus last year. We also have higher manpower costs due to minimum wage changes that we have seen. And there are some other items which have led to inflation below the gross margin level.

These together has again contributed to around 140-150 basis points. So, these 4 factors together had an impact of around 5 percentage. Ideally what would have been around 20% is actually 16.2% despite the fact that there's a drag for 5% from these factors. I think some of these we are already working on.

And I won't say that the mature portfolio margin caps at 18%. I think businesses go through cycles. Once we are in a slightly favorable cycle, we also see that the gross margin impact is sequentially helping us between Q4 and Q1. Some of these initiatives will help us further.

Palak Shah: When I look at your corporate overheads which is very basic mathematic subtracting your restaurant EBITDA cumulatively minus the reported EBITDA margin, Pre-Ind AS EBITDA and the number has jumped up by 32% on a Y-o-Y basis ideally in a high SSSG area would have expected a much larger operating leverage there. So, just part of this because of the A&P spend or there is some initial investments that you are making for a faster growth in other segments?

Rahul Agrawal:

We are looking at that gap and saying, look, there's an opportunity, there's a customer who's dining out somewhere. Why can't they come to Barbeque Nation because the value proposition is super strong. Whether it goes to 8% or 8.5% or 9% or 7.5%, look, I don't know that right now. Our focus is absolutely clear. We will continue to build on volume growth and let everything else settle for itself.

Got it. Very clear. Second question is, I think this year, how do we look at going to double-digit EBITDA margin on a pre-Ind AS basis? Do we have a kind of line of sight for that or what are the things that need to be falling in place to get to that number?

Our restaurant operating margin of the mature portfolio should expand. Our new store cohorts should also mature appropriately. I think given that a lot of new store expansion is happening in Barbeque Nation, where the path to maturity is faster, so that should help. And the operating

And our performance in the previous quarter is just confirming this. We'll continue to report on each of these levers as we move. And I believe the margin will be an outcome that we follow from these levers.

Kaivalya Baing: Yes. First of all, congrats on a great set of numbers, sir. Sir, my first question, I just wanted to touch upon delivery. So delivery, we have seen a very strong growth. I mean I understand that the overall growth has been strong in general. But are there any specific initiatives that we are taking out for delivery? Because I'm assuming that since we are more dine-in focused, our marketing initiatives would be more oriented towards driving those sort of dine-in volume growth. So anything specific on that?

One is Barbeque Nation, which is focused more towards starters and tikkas. Second is BBQ, which is more towards meals and bowls. And third is Dum Safar, which is for biryani. Across all of these platforms, we have launched value SKUs, and they have done extremely well in most of these restaurants.

We have also run various campaigns for these SKUs, specific SKUs for various dayparts, which are not performing so well. For example, the item called Bachelor Biryani in Dum Safar, which does extremely well during weekday lunch session because the price points are starting from as low as INR129 for veg format and going up to maybe INR250 for a non-veg item. These initiatives have helped. We also increased our marketing spend on the platforms to get delivery. It's a mix of all of these 3 items that I spoke about, which has given us fantastic results on delivery.

Rahul Agrawal: Yes.

Kaivalya Baing: Okay. Secondly, sir, now just to recall to the commentary in Q4, so we were optimistic on a, let's say, high single digit to early double digits sort of SSSG, if I'm not wrong. So, are we still firm on that or slightly higher on the optimistic side?

Rahul Agrawal: Our focus remains to build volumes in our business. And all of these volumes are translating into obviously larger average revenue per store, especially in our mature portfolio. I think rather

And while the initial beginning of the quarter, we thought we'll cross INR400 crores, but we did about INR425 crores. I think the momentum is building up well. It's continuing in the month of July too. We're just doing our work to build up our volumes and transaction and then SSSG will be an outcome of that.

Ankit Gupta: Congratulations for great set of numbers. So, Rahul, on the gross margin front, if we have seen inflation, we are focusing more on Big Buffet, we are focusing more on lunch part. So, on a normalized basis, 1 or 2 years down the line with inflation moderating, how should we look at our gross margins?

The operating leverage will definitely come below the gross margins with the scale-up that is happening and with the growth on the SSSG front. But on a normalized basis, with the kind of focus we have on Big Buffet and all, so how should we look at our normalized gross margins going ahead?

Second, we have some segment mix impact. Barbeque India, which is at a lower gross margin than, let's say, International and premium CDR is today growing faster than the other 2 segments and it is bringing the consolidated gross margin down. I think it is a good problem to have.

Lastly, I think, see gross margin also is a headline number. What's also important is how does it flow through your restaurant operating margin and your overall EBITDA. I think those are also moving in the right direction. So, despite the fact that versus last year, the gross margin lower by 2 percentage points, the restaurant operating EBITDA is up around 3 percentage and also this has slowed down overall Pre-INDAS EBITDA margin. And we are more concerned about that absolute number. And as long as the direction is right and the flow-through to bottom line is very strong, we are very happy with the absolute profitability that is maximized.

Rahul Agrawal: Historically our repeat rates have been very strong. And in fact, since we have started these initiatives, we've also seen that the number of days in which the repeat customer is coming back is also shrinking. I think overall transaction growth is upwards of 60%, which can only happen through a mix of both new customers coming back at a faster rate than previously and also new customer coming back at a faster rate than previously.

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Moderator: The next question is from the line of Manjeet Buaria from Saamya Advisors LLC.

Rahul, first, I would just thank the team for the hard work which has gone in over the last 2 years to improve the value proposition for our customers. I had 2 questions, Rahul. One was once the low base of the previous year is behind us, and I'm talking about India BBQ specifically, what SSSG range is practically possible in this business model of BBQ India, assuming a steady consumption environment and also keeping in mind the constraint of we don't want to really step away from the value focus which we have brought into the business in the last 2 years?

Like I said earlier also, I think the focus is just driving volume growth. We are today at an average number of, let's say, on BBQ India around maybe 6.5. We are not going to provide that, but my sense is on that, right, because international is higher and premium CDR is slightly higher. The average mature market is around 7.1. The real question to ask is, is there a capacity to take more? Yes, the answer is yes. If you look at our restaurants, do our weekday business as much as weekend business, no. Is our dinner business as much as lunch business? No. We are seeing all of these as opportunities. We are taking efforts to look at all of these sessions and try and build on our volumes. The point is will the growth in Barbeque India business now still happen because you have reached your max capacity? The answer is no. I think also in some of the other dayparts or weekends where we do well, we still don't do as much as we have done in, let's say, peak days of our business. You have been following our Company for quite some time, we know that we have also done changes in our sizes of restaurants.

We have become more efficient there. We're only doing 4,500 square feet, now we are doing it in 3,500 square feet. Last 40 restaurants would have been in this model And despite that, the revenue per restaurant is among the highest. So, we have actually also figured out slotting better. We have figured out how to move demand better with respect to value that the guest needs. I think these are open. And even if we feel that we have a capacity constraint and there is demand, we are very happy to go ahead and open one more restaurant nearby, which will give us that. I think I'm not too worried about SSSG number right now. I think I'm focusing on the team inside is imminently focusing on building up volume. And once the volume happens, we have seen that the operating leverage benefit flows through at various points of time for us. I don't know if that answer your question.

It does. I'll touch upon this later once more. And I have a second question. You mentioned about some investments which you are making in the back end, right? Are these mainly to support the restaurant growth which you are sort of forecasting or they will also contribute in any way to the gross margins in the longer run, I mean gross margin improvement in the longer run?

And just one housekeeping with it was what is the total capex you expect for FY27, including new restaurants and the back end and the maintenance capex if any for our existing refurbishments?

On the investments in the back-end team, it is across the level. When we spoke about culinary team, this is largely on the product end of it. How can we make the product offering to the guests better. The culinary team that has come up now is doing that. We have done a lot of innovations inside our kitchen which is helping us. The new shift led driven activities that we do in most of our restaurants is actually also driven by this new culinary team which has come up. This is also into marketing.

Last but also moved towards tech and digital and our reservation centres. The volume of calls that is coming in needs to be handled in an appropriate manner so that we don't lose on business. And simultaneously we also used some AI inside our business center to make better conversion calls and also beefed up our internal reporting metrics to see that the conversion happening in the right manner. That's on the back-end side. On capex, Amit, do you want to take it?

Moderator: The next question is from the line of Aman Vij from Astute Investment Management.

What are the steps we are taking to address the same given the footfalls are mostly increasing at the time during the weekdays where maybe even the employees historically, they have not been attuned to this kind of footfall increase and all those things.

And a related question to this also, there was a video recently by a food blogger based on the quality of the food, quality of one of the items that he had done and a very famous food blogger. So there was some issue on the quality. Any comments on that also?

Rahul Agrawal: We're talking about service part. Our business is built across the last 20 years on service. And we stand by that. And we have a very defined mechanism to track how is the service moving across all our restaurants across various dayparts. We have a GSI system where we call back our guests and then take that review and the team on the ground is reviewed on that.

And that number is intact. We did see some blip during the month of April when we had some manpower crisis because of a situation where a lot of manpower from across many industries have moved back to East India for election reasons.

But apart from that, as they came back, as we also build up our manpower, we have not seen that happening. In fact, the guest scores have only been improving over the last 3 months on these counts. Maybe there is, because of disproportionately higher volume, there may be some service impact, but we take that very seriously.

In our own NPS scores that we are seeing over the last 3 months, we have seen improvements on that. It's a continuous process, and we'll keep working on that. Regarding the video we're

Apart from that, it's very difficult for me to react on somebody on how they've done, we have actually engaged with them, but most of the time once they already put it out, they don't listen to you. So apart from that, I have no other comments to make on that.

Rahul Agrawal: On UAE inflation, yes, it's real. I think the inflation impact I also mentioned in the gross margin comment that it has impacted us. In fact, our gross margin is lower by around 3 percentage points, the numbers are in the presentation.

Rahul Agrawal: I know that's true. And that will maybe impact our gross margin as it has. But like I said, beyond gross margin, there's also operating leverage. Even though with volume, the revenues goes up and your gross margins are lower, your overall restaurant operating margins and overall consolidated EBITDA margins are better. And as long as the absolute EBITDA margins are better, I'm not too worried about gross margins. And so just to sum it up, the inflation impact is more than offset by the volume growth that we have seen.

Moderator: Thank you very much. On behalf of United Foodbrands Limited, that concludes this conference. Thank you for joining us, and you may now disconnect your lines.



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