



RE&S HOLDINGS LIMITED
(Incorporated in the Republic of Singapore)
(Company Registration No. 201714588N)

RESPONSE TO QUESTIONS FROM SHAREHOLDERS

The Board of Directors (the “**Board**”) of RE&S Holdings Limited (the “**Company**”) would like to thank shareholders for submitting their questions in advance of RE&S Holdings Limited FY2021 Annual General Meeting (“**AGM**”) to be held on 27 October 2021.

Please refer to the Appendix hereto for the Company’s responses to the questions.

By Order of the Board

Foo Kah Lee

Executive Director and CEO

Date: 27 October 2021

*This announcement has been reviewed by the Company’s sponsor, PrimePartners Corporate Finance Pte. Ltd. (the “**Sponsor**”). It has not been examined or approved by the Singapore Exchange Securities Trading Limited (the “**Exchange**”) and the Exchange assumes no responsibility for the contents of this document, including the correctness of any of the statements or opinions made or reports contained in this document.*

The contact person for the Sponsor is Ms. Jennifer Tan, 16 Collyer Quay, #10-00 Income at Raffles, Singapore 049318, sponsorship@ppcf.com.sg.

APPENDIX RESPONSES TO QUESTIONS FROM SHAREHOLDERS

No	Questions	Responses
1	When will the re-design of the central kitchen be completed and how much capital expenditure is budgeted for this renovation?	We are taking a phased approach with emphasis on increasing production of Ready Meals. The first phase to expand our bakery capacity has been partially completed, with production volume increased significantly. Expansion of our cold kitchen support line is also ongoing. Depending on the demand as we expand, certain projects may be scaled up or down accordingly.
2	Does the company have plans to provide catering of ready meals such as bento sets for company and social events after the central kitchen is redesigned and enhanced?	In fact, we are already supplying ready meals through brands such as Ichiban Bento for company and social events. In addition, we are producing ready meals for 3rd parties such as convenience stores. With the enhancement of the central kitchen which will result in increased production capacity, we will be exploring opportunities to further increase these external and direct sales.
3	In recent years, there has been significant increase in the number and proportion of F&B outlets in the malls. Has that resulted in stiffer competition and an erosion of profitability for the company?	<p>Having varied concepts within the mall is important for shoppers to enjoy a good shopping experience. Mall operators need to balance that and take care not to convert too many retail shops to F&B if they hope to continue attracting footfall.</p> <p>As F&B operators, competition is ever present. Especially in a cosmopolitan and open economy like Singapore's, we are always prepared for new entrants to the F&B scene.</p> <p>At RE&S, we have always been focused on providing value through all our concepts, and we believe this is especially relevant in today's context.</p> <p>Ultimately, customers recognize the quality and promise of our brands, many of which have withstood the test of time. In fact, we are immensely heartened by the support of many loyal customers during this difficult period. We believe that our performance over the past few months has attested to the strength of our brands.</p>