



REF: FP/PARTNERSHIP/2026/088

06 OCTOBER 2026 · BENGALURU

To Chef Ramesh Hegde
Founder & Master Chef, Dakshin Sampradaya
Indiranagar, Bengaluru · Fictional restaurant partner

Preserving culinary heritage with sustainable kitchen economics.

Dear Chef Ramesh,

Great food begins long before the pan hits the flame. It starts with the patience of your slow-simmered gravies, the freshly pounded spices of Coastal Karnataka, and the pride your team brings to the kitchen line every day.

For too long, aggregators have treated heritage kitchens as commoditized fulfillment points—charging 30% commissions, forcing deep discounts, and delivering your craft in crushed plastic bags. FullPlate was created to end that compromise.

Under our Fair Kitchen Charter, your commission is strictly capped between 8% and 12%. Yesterday's sales settle into your bank account before morning market runs (T+1). Your signature meals are transported in engineered, heat-insulated bagasse trays so your sambar arrives boiling hot and your appalams remain crisp.

We would be honored to install your kitchen tablet, pair your wireless KOT printer, and welcome Dakshin Sampradaya to our founding cohort of Bengaluru kitchens.

Warm regards and bon appétit,

Rohini

Dr. Rohini Varma

Co-founder & CEO · FullPlate Technologies
rohini@fullplate.example · +91 98450 11001



fullplate

EVERY MEAL ON A REAL PLATE.

POSTAGE
PRE-PAID

Chef Ramesh Hegde

Founder & Master Chef · Dakshin Sampradaya

12th Main Road, Indiranagar, Bengaluru 560038

Fictional addressee · Proof concept



Dr. Rohini Varma

Co-founder & CEO · FullPlate
rohini@fullplate.example · +91 98450 11001
fullplate.thesaral.com · Bengaluru, India

Every meal on a real plate. Fictional concept showcase.

