



THE TEMPLE HOUSE
CHENGDU

FOR IMMEDIATE RELEASE

**Mi Xun Teahouse At The Temple House To Be The First Hotel In Chengdu
Awarded With One-Michelin Star**

Double Recognition For The Temple House In the Inaugural Michelin Guide Chengdu 2022

Chengdu, January 2022 - The Temple House's plant-based Sichuan cuisine restaurant, Mi Xun Teahouse, has been awarded with one-Michelin star in the inaugural Michelin Guide Chengdu 2022, the only hotel in Chengdu receiving this recognition along with Tivano, the contemporary Italian restaurant which has also received special mention as a recommended restaurant.

"The Michelin Guide setting foot in Chengdu is a testament to the city's irresistible charm as a culinary epicentre. We are honoured to have both Mi Xun Teahouse and Tivano recognised in Chengdu's debut edition of the prestigious Michelin restaurant guide. It's an acknowledgement of the boundless creativity and pursuit of excellence of Chef Tony and Chef Jerome as well as the entire culinary and service teams who make every dining experience truly memorable for our guests." says Simon McHendry, General Manager of The Temple House.

Mi Xun Teahouse

Nestled in a historical heritage Zhanghuali building, Mi Xun Teahouse is immersed in an ambience of elegance and tranquillity that seems worlds away from the bustling city. Since its opening in 2015, it has immediately become a favourite in the city for its fine tea and delectable vegetarian offerings. The refined plant-based menu at Mi Xun Teahouse is in turn inspired by the healthful dishes once served at Daci Temple. Whether its signature Sichuanese delicacy - Mapo Tofu and the delightful Handmade Spinach Noodles with Dandan Sauce, the Teahouse's balanced offerings are light yet tasty and prepared with fresh, locally-sourced ingredients.

A Sichuan native, Executive Sous Chef Tony Xu brings more than 20 years of culinary experience. He is very particular with the ingredients he uses and only creates unique, seasonal dishes using the freshest local ingredients of the highest quality. "This is a milestone in my career as a chef and a wonderful recognition to the entire team at Mi Xun Teahouse," says Chef Tony "I truly enjoy trying new creations, bringing a fresh and refined culinary experience to our guests."

THE HOUSE COLLECTIVE



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To celebrate the recognition, a Michelin tasting menu, specially created by Chef Tony will be served starting from 25 January at Biteige, a pop-up venue at the House where Mi Xun Teahouse is temporarily located as the historic Zhanghuali building is currently used for other purpose in first half of 2022.

Mi Xun Teahouse Michelin tasting menu is available daily 12pm to 2:30pm for lunch and 5:30pm to 10pm for dinner. For more details or reservations, please call + 86 28 6297 4193 or email to mixun@thetemplehousehotel.com

Tivano

Tivano brings the best of Italian cuisine to life in dynamic and delicious ways. The innovative multi-layer design features a vibrant open kitchen with open grill and stone fired pizza oven, together with a floor-to-ceiling wine wall as the centre piece, adding an element of theatre as the talented culinary team creates authentic, regionally inspired Italian dishes.

“For me, food is an art, a language, and an essential bridge to connect people.” says Chef Jerome, Chef de Cuisine of Tivano who has a true passion for food. Aiming to make guests feel as if they are in Italy, he stays true to Italian flavours by preserving the original taste and handpicking ingredients to maintain premium quality, offering a different yet personalised Italian dining experience to every guest he serves.

For more details or reservations, please call + 86 28 6297 4190 or Email to tivano@thetemplehousehotel.com



Mi Xun Teahouse



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Chef Tony Xu of Mi Xun Teahouse



Mi Xun Afternoon Tea



Handmade Spinach Noodles with Dandan Sauce



Braised Mapo Tofu in Wild Mushroom Sauce



Black Truffle and Pu'er Tea Pot



Mi Xun Teahouse Hot Pot



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Chef Jerome Merlo of Tivano



Tivano



Mi Xun Teahouse and Tivano Team

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About The Temple House

The Temple House is one of four Houses in The House Collective and is located in the heart of Chengdu within the Sino-Ocean Taikoo Li, a bustling open plan shopping area. The 100-room House and its 42 serviced residences form an integral part of the city government's conservation project to preserve the surrounding heritage buildings next to the thousand-year-old Daci Temple. Elegant bamboo trees frame the House's entrance, which is set in a beautifully restored hundred-year-old Chinese courtyard built in the Qing Dynasty. Mi Xun houses the award-winning spa, which includes a pool and fitness centre, as well as Michelin-starred teahouse serving vegan Sichuan cuisine. The Temple House also offers a dynamic collection of outlets including The Temple Café - the all-day dining restaurant, Tivano - a Michelin guide recommended Italian restaurant, and Jing Bar - a lively bar featuring live DJs.



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About The House Collective

The House Collective by Swire Hotels is a group of refined, highly individual properties that defy comparison. Each uniquely imagined, The Opposite House in Beijing, The Upper House in Hong Kong, The Temple House in Chengdu and The Middle House in Shanghai were designed for seasoned travellers who seek a different, intimate and personalised experience in luxury travel. Each House is a sophisticated, singular piece of design, created by talented architects and designers, that reflect the unique qualities of their surroundings.

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