



THE TEMPLE HOUSE  
CHENGDU

FOR IMMEDIATE RELEASE

## **Double Recognition for The Temple House In MICHELIN Guide Chengdu 2023**

*Mi Xun Teahouse Awarded with One MICHELIN Star and Tivano Received a Special Mention for Second Consecutive Year*

**Chengdu, October 2022** - The Temple House's vegetarian Sichuan cuisine restaurant, Mi Xun Teahouse, has once again been awarded with one MICHELIN star in MICHELIN Guide Chengdu 2023, following its win in the inaugural MICHELIN Guide Chengdu earlier this year. Tivano, the contemporary Italian restaurant, has also received a special mention as a selected restaurant.

"Receiving this recognition two years in a row is a testament to both Chef Tony and Chef Jerome's tireless pursuit for continuous improvement, as well as the entire culinary and service teams, to finding new and creative ways to present their art for guests to savour." 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 that sits right outside its doors. The refined vegetarian menu at Mi Xun Teahouse is inspired by the healthful dishes once served at Daci Temple, an inspiration that Chef Tony continues to draw from every day. Mi Xun Teahouse's balanced offerings are light yet tasty and prepared with fresh, locally-sourced ingredients.

A Sichuan native, Chef Tony Xu, Executive Sous Chef of The Temple House, is not only familiar with the characteristics of local ingredients, but also values the taste it brings to his guests. "The whole team is delighted to be recognised with one MICHELIN star once again! Every dish we present is the result of much thought and experimentation." says Chef Tony "To receive this recognition for two years running – the only two years that the MICHELIN Guide has been presented in Chengdu – is a great achievement for the entire team."

### **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.

"My team and I maintain our passion for food, bringing classic and innovative Italian dishes prepared with authentic techniques to make our guests feel as if they are in Italy, both in terms of the original taste and handpicking ingredients." says Chef Jerome Merlo, Chef de Cuisine of Tivano.

To celebrate the recognition, a new MICHELIN tasting menu specially created by Chef Tony, as well as new winter dishes presented by Chef Jerome will be available at Mi Xun Teahouse and Tivano respectively.

The Mi Xun Teahouse MICHELIN tasting menu is available daily 12pm to 2pm for lunch and 5:30pm to 8pm for dinner. For more details or reservations, please call + 86 28 6297 4193 or email



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[teahouse@thetemplehousehotel.com](mailto:teahouse@thetemplehousehotel.com). New winter dishes at Tivano are available daily 11:30am to 2:30pm for lunch and 5:30pm to 10pm for dinner. For more details or reservations for Tivano, please call + 86 28 6297 4190 or email [tivano@thetemplehousehotel.com](mailto:tivano@thetemplehousehotel.com)



**Mi Xun Teahouse**



**Chef Tony Xu of Mi Xun  
Teahouse**



**Mi Xun Teahouse**



**Handmade Spinach Noodles with  
Dandan Sauce**



**Appetisers**



**Wok-Fried Cane Shoots and Baby Sweet  
Corn**



**Mi Xun Teahouse Team**



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**Chef Jerome Merlo of Tivano**



**Tivano**



**Lobster & Tuna Duo**



**Beef & Beetroot Tartare**



**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 selected Italian restaurant, and Jing Bar – a lively bar featuring live DJs.

THE HOUSE COLLECTIVE



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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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