



THE TEMPLE HOUSE
CHENGDU

FOR IMMEDIATE RELEASE

The Temple House Celebrates its Seventh Anniversary and the Re-Opening of Mi Xun Teahouse in the Historical Zhanghuali Building

Sichuanese culture and gastronomy come together with a special menu by Mi Xun Teahouse Executive Chef Tony Xu and seven renowned chefs from Chengdu's Michelin-starred restaurants

Chengdu, July 2022 - The Temple House, hidden amongst the laneways of Sino-Ocean Taikoo Li Chengdu and set on former temple grounds, marked its seventh anniversary on July 15 with a celebration of Sichuanese culture and its rich culinary history. For the special celebration, The Temple House brought seven acclaimed chefs from Michelin-starred restaurants across the city together with its very own Michelin-starred Mi Xun Teahouse for a Sichuanese feast themed on the key cultural elements of the region.



Chengdu has long been known as a gourmet's destination. Recognised as a UNESCO City of Gastronomy in 2010, the provincial capital offers a vibrant food scene that epitomises the depth and complexity of Sichuan cuisine. A long lineage of masterful chefs in the city have dedicated themselves to Sichuan cooking, which is considered one of China's four great culinary traditions and extends far beyond simply the fiery heat and the unique numbing Sichuan peppercorn iconic to the region's food. Known for its nuanced seasoning, the storied cuisine encompasses an almost infinite combination of diverse flavours.

THE HOUSE COLLECTIVE

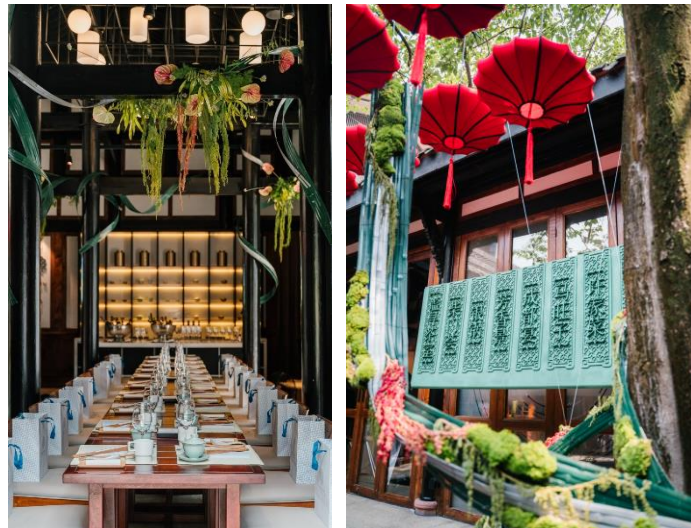


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In early 2022, Michelin Guide launched its first Chengdu edition. Its arrival is a testament to the city's stature as a culinary epicentre. In the inaugural guide, The Temple House's vegetarian restaurant, Mi Xun Teahouse, was awarded with one-Michelin star, making it the only hotel in Chengdu to receive this recognition.



Nestled in the historical Zhanghuali building, Mi Xun Teahouse is immersed in an ambience of elegance and tranquillity that seems worlds away from the bustling city outside. Since its opening in 2015, it has become a city favourite for its fine tea and the delectable vegetarian offerings on a refined vegetarian menu that is inspired by the healthful dishes once served at Daci Temple. With signatures such as the Sichuanese classic Mapo Tofu or the inventive Handmade Spinach Noodles with Dandan Sauce, the Teahouse's balanced offerings are light yet tasty and prepared with fresh, locally-sourced ingredients.



In a celebration of The Temple House's seventh anniversary and Mi Xun Teahouse's return to Zhuanghuali, Chef Tony collaborated with seven distinguished chefs from the city's Michelin-rated restaurants. These Chengdu institutions included Silver Pot, Fang Xiang Jing, Song Yun

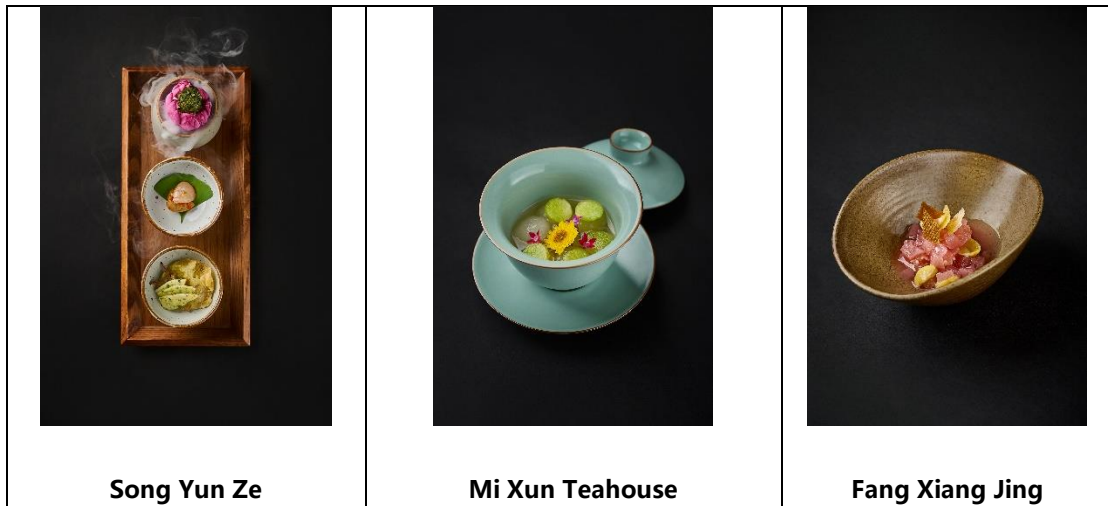


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Ze, Chengdu Restaurant, Chaimen Hui, Xu's Cuisine and Ma's Kitchen. Guests enjoyed a stunning banquet with each course prepared by a different chef and inspired by a different element of Sichuanese culture such as bamboo, tea, ginkgo, and the hibiscus flower.



For more details or reservations, please call + 86 28 6297 4193 or email to mixun@thetemplehousehotel.com



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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.

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

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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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