

PRESS RELEASE - FOR IMMEDIATE RELEASE

The Temple House And Estée Lauder Re-Nutriv Present Re-Nutriv Afternoon Tea At The Temple Café



(Chengdu, March 2023) As spring begins, the urban oasis The Temple House has partnered with high-end skincare brand Estée Lauder Re-Nutriv to launch an exquisite limited Re-Nutriv afternoon tea set at The Temple Café starting from 1 March, 2023. Inspired by Re-Nutriv Collections, the set offers an array of premium sweet and savory treats. Guests can also receive a limited exclusive gift prepared by Estée Lauder Re-Nutriv.

The Re-Nutriv Collection features the ultimate energizer, the Black Diamond Truffle, a precious ingredient that reveals diamond-brilliant skin with renewed energy. Drawing inspiration from this iconic product, the culinary team of The Temple House has crafted a sophisticated afternoon tea experience, blending Re-Nutriv Collections with the traditional three-tiered afternoon tea.

Deliberately curated on a mirrored stand, guests can indulge in an exquisite selection of treats including the delicate Slow Cooked Tuna with Black Truffle, the silky-smooth Cod Fish Mousse, the refreshing Lemon and Mascarpone, and the rich and indulgent Dark Black Truffle Mousse and Passion Fruit Cake. The highlight of the spread is the Black Truffle Scone, served with truffle cream and orange jam. Each pastry is a harmonious balance of flavors, textures and aromas, creating a delightful springtime experience that will awaken the senses while rejuvenating the skin.





From 1 March to 30 April, the exquisite Re-Nutriv afternoon tea set is available daily at The Temple Café from 2:30pm to 5:30pm. The tea set is priced at RMB 368 per set. For an additional RMB 190, two glasses of champagne are included for Re-Nutriv afternoon tea. The prices are subject to 10% service charge and 6% VAT on the total bill. Advance reservation is required. Reservations can be made by calling The Temple Café directly on + 86 28 6297 4191 or e-mailing thetemplecafe@thetemplehousehotel.com. During this period, book a stay at Deluxe Temple Suite of The Temple House to receive a limited exclusive travel set of Estée Lauder's Re-Nutriv collection. For more information on room packages and 6297 4198 reservations, please call directly on +86 28 email or reservations@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 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.

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.



About Estée Lauder Re-Nutriv

"All things begin with a vision... a dream."

In 1956, Ms Estée Lauder introduced Re-Nutriv as the world's first luxury crème and opened a new era of luxury skincare. Now Re-Nutriv keeps breaking through the boundaries, embracing cutting-through technology and searching rare ingredients from all around the world, which makes it still unsurpassed today.

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