



THE HOUSE  
COLLECTIVE

FOR IMMEDIATE RELEASE

## THE HOUSE COLLECTIVE BRINGS THE TEMPLE HOUSE'S MI XUN TEAHOUSE TO PLANT FOOD + WINE IN LOS ANGELES

**LOS ANGELES - August 12, 2019** - This August, The House Collective, a group of refined, highly individual hotels in Asia, is bringing [The Temple House](#) in Chengdu to life with an exclusive dining experience in Los Angeles. For a limited time only, the imaginative vegetarian Sichuan cuisine from The Temple House's MI XUN Teahouse will be available with a special experience at popular Venice eatery, Plant Food + Wine.

The pop-up debuted with a VIP cocktail party hosted in collaboration with Cathay Pacific. Both a part of The Swire Group, a family-owned business with a 200-year history, the brands share an underlying DNA on helping to connect people, places, and experiences that matter. At this event, The House Collective curated a series of experiences where guests enjoyed a taste of the plant-based menu offerings, wellness treatments by Bamford, The House Collective's provider of in-room bath amenities, and received vegan leather travel cases designed by Australian designer, Poppy Lissiman, which were personally engraved by Laser Monkey. The pop-up at Plant Food + Wine will be open to the public from August 12 through August 18, where guests can experience a specially curated menu by MI XUN Teahouse's acclaimed Executive Sous Chef, Tony Xu.

Part of The House Collective portfolio by Swire Hotels - which also includes The Upper House in Hong Kong, The Opposite House in Beijing, and The Middle House in Shanghai - MI XUN Teahouse at The Temple House is nestled in a restored historical heritage building, taking inspiration from the healthful dishes once served at its neighboring Daci Temple. One of Chengdu's most beloved restaurants, MI XUN Teahouse is treasured for its distinctly modern interpretation of traditional Sichuan cuisine, utilizing locally sourced ingredients to create refreshingly light, plant-based dishes. The House Collective's special pop-up will provide foodies in Los Angeles with the opportunity to enjoy this enriching dining experience, while also allowing them to connect and find inspiration across cultures through the Chengdu teahouse's distinctive cuisine.

"This is the first pop-up designed to showcase The House Collective in the U.S., and we are so thrilled to be bringing the MI XUN Teahouse to life in Los Angeles," said **Dean Winters, Group Director of Operations at Swire Hotels**. "Our dedication to refined, vegan cuisine at MI XUN Teahouse is similar to that of Plant Food + Wine, making for the perfect partnership during this limited time offer. We are excited to connect with friends in Los Angeles to share The House Collective's unique cultural offerings and hope this cross-collaboration resonates with individuals in a meaningful way."

Celebrated for offering a unique vegan dining experience focusing on delicious health-conscious food, Plant Food + Wine lends a perfect setting for the authentic Chengdu teahouse, as MI XUN Teahouse specializes in traditional, yet modern Sichuan Chinese dishes inspired by the healing power of plants. For reservation, please visit [www.matthewkenneycuisine.com](http://www.matthewkenneycuisine.com).

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### **About The House Collective**

The House Collective, including The Opposite House, The Upper House and The Temple House, is a group of small, individual hotels in Asia for seasoned travellers who seek a different, intimate and personalised experience in luxury travel. Each with its own distinctive character and sense of style, The House Collective is a group of refined, highly individual hotels that defy comparison.

### **About The Temple House**

The Temple House is part of Swire Hotels' 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 adjoining 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. The three-dimensional woven façade combines modern design with the traditional Chengdu architectural elements of timber, brick and step stones. Elegant bamboo trees frame the hotel's entrance, which is set in a beautifully restored hundred-year-old Chinese courtyard building first built in the Qing Dynasty. The Temple House also offers a dynamic collection of outlets including The Temple Café – the all-day dining restaurant and French bistro, TIVANO – an authentic Italian restaurant, Jing Bar featuring live DJs, MIXUN Spa and Teahouse.

For more information, please visit [www.the-house-collective.com](http://www.the-house-collective.com) and [www.thetemplehousehotel.com](http://www.thetemplehousehotel.com)

### **About Plant Food + Wine**

Plant Food + Wine proposes a beautiful selection of locally sourced fare in a seasonally crafted menu, enriched by an extensive wine list of organic and biodynamic varietals. Designed as a communal gathering place, Plant Food + Wine offers a unique experience around delicious, health-conscious food. At the helm of Plant Food + Wine is Matthew Kenney, CEO of Matthew Kenney Cuisine and a leader in the growing market of high-end plant-based cuisine. Matthew has been named one of America's Best New Chefs by Food & Wine Magazine, received two rising star chef nominations from the James Beard Foundation, and has authored 13 books. MKC is at the forefront of the plant-based culinary industry, with 17 restaurants currently operating in 10 countries throughout five continents, and 15 additional restaurants set to open in the coming year.

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