



THE TEMPLE HOUSE
CHENGDU

FOR IMMEDIATE RELEASE

The Temple Café at The Temple House Presents “Amazing Thailand”
Taking Guests On A Gastronomic Voyage



Chengdu, March 2022 – The Temple Café at The Temple House is delighted to present “Amazing Thailand” this spring, in cooperation with The Royal Thai Consulate-General in Chengdu and The Tourism Authority of Thailand Chengdu Office, taking guests on a gastronomic adventure from now until 22 May 2022! In addition, afternoon tea lovers can indulge in an exquisite tasting afternoon tea with auspicious Thai desserts in a casual, cheerful, and contemporary setting.

In order to bring authentic Thai cuisines to Chengdu, The Temple Café is honoured to invite Chef Kan Hongjumphon, Chef of The Royal Thai Consulate-General in Chengdu, to curate a series of Thai delicacies from various distinct regions of Thailand: the North, the Northeast and the Central Plains. With more than 15 years of culinary experience, Chef Kan provides intense training for The Temple Café’s culinary team and shares tips and techniques in preparing authentic Thai dishes with fresh ingredients, embarking guests on an one-of-the-kind culinary journey.

A Culinary Tour of Thailand

Thai cuisines encompass dishes from four distinct regions. The unifying factor is the way each uses spicy, sour, sweet and salty flavours to create vibrant and balanced tastes. Influenced by the people’s way of life and traditional culture in the North, signature dish such as *Northern Thai spicy sausage* shows off the region’s vibrant flavours. Thailand’s Northeast Region, known as Isan, is famous for its grilled meats, strong fermented salads and heaped plates of fresh vegetables and herbs. It’s signature dishes include the spicy and fresh *Thai Papaya Salad* and *Beef with Thai Spicy Sauce*.

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Surrounded by The Chao Phraya River, cuisines from Thailand's Central Region are full of different flavours - spicy, sour, sweet and savoury, such as its most popular dishes *Tom Yum Goong* and *Green Curry with Chicken*. One of the cuisines that is heavily based around seafood, with spicy and sour taste of tamarind; *Deep-Fried Fish with Tamarind Sauce* is the best dish to awaken your taste buds!

Thai Afternoon Tea

The new afternoon tea set offers a diverse array of Thai flavours created by Chef Kan together with Chef Tony Xu, Executive Sous Chef of The Temple House. Delicious desserts include traditional Thai sweets, such as *Coconut and Rice Flour Cake with Pandan Leaves*, *Steamed Pandan Layer Cake*, and *Pandan Coconut Roll*. Creative flavours include *Thai Taro Custard-coconut*, *Egg Scallion Oil Cake*, *Green Beans*, and *Duck Yolk Dessert with Jackfruit*. Priced from RMB298 for two.

Prices is subject to 10% service charge and 6% VAT on the total bill. For more event details or reservations, please call + 86 28 6297 4191 or email to thetemplecafe@thetemplehousehotel.com

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Thai Papaya Salad



**Northern Thai spicy
sausage**



Tom Yum Goong



Chicken Green Curry



Chef Kan Hongjumphon



Tuk Tuk at The Temple Café



**Thai Afternoon Tea at The Temple
Café**



Thai Dance at The Temple Café



Thai Dance at The Temple Café



The Temple Café

About The Royal Thai Consulate-General in Chengdu

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The Royal Thai Consulate-General in Chengdu is the Royal Thai Government's Representative with its jurisdiction within Sichuan Province and Chongqing Municipality. Since its establishment in 2005, the Royal Thai Consulate-General in Chengdu is committed to strengthening bilateral relations and cooperation in all areas including economics, trade, investment, education, tourism, culture as well as promoting people's better understanding and people-to-people exchange. Thailand has become one of the most attractive tourist destinations and welcome more than 10 million Chinese tourists every year. As the Kitchen of the World and the leading exporter of food and agricultural produces, Thai food and fruits have become more and more popular among the Chinese people. The Royal Thai Consulate-General places great importance to promoting Thai cuisine in Sichuan Province and Chongqing Municipality and has successfully organized various events all year round to showcase the authentic Thai food and fruits in cooperation with the provincial government agencies, hotels, Thai restaurants and businesses, etc.

About The Tourism Authority of Thailand Chengdu Office

The Tourism Authority of Thailand (TAT) Chengdu Office was established on 19th December 2011. As one of the five offices in China, the responsible areas cover Sichuan, Chongqing, Shaanxi, Qinghai, Ningxia Hui Autonomous Region, Gansu, Xinjiang Uyghur Autonomous Region and Tibet Autonomous Region. TAT Chengdu Office cooperates with related partners from all industries in Western China to promote Thailand as a sustainable and preferred destination for tourism.

In the year 2022, the Tourism Authority of Thailand (TAT) is moving forward with its goal to revitalise and transform Thai tourism, with the 'Visit Thailand Year 2022: Amazing New Chapters' campaign. Under the 'from A to Z Amazing Thailand has it all' concept to inspire travellers from around the world to once again visit Thailand.

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 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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