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TEMPLE
HOUSE

Press Release – FOR IMMEDIATE RELEASE

The Temple Café presents Spring new menu: launching “Farm to Table” new concept

(Chengdu, 16th March 2017) The Temple Café has yet again set the trend in Chengdu – applying “Farm to Table” concept into its Spring new menu. Inspired by the French bistro style, Chef Jerome Merlo of The Temple Café is aiming to provide authentic French food in a relaxed atmosphere. This Spring, Chef Jerome presents French Bistro in an organic and healthy way – using the vegetables and herbs from The Temple House’s very own Herb Garden. Come and be pleasantly-surprised by these refreshing and creative bistro-style dishes.

Chef Jerome’s recommendations from the The Temple Café’s Spring new menu:

Parmesan Waffle, Marinated Mushroom, Pecan nuts, Cream cheese and greens

The waffle is made of parmesan cheese and beer that make a very unique taste and texture. We use high quality mushrooms to enrich this dish and give it a forest influence. Pecans bring some crunch to it, and the cream cheese comes to blend everything together. To finish we have herbs such as Parsley, carrot sprouts and fresh dill that transport us to our garden. This dish is an assemblage of different ideas, it is quite a modern bite that would please vegetarian and cheese lovers.

Mustard Iberico Pork chop served with Black Quinoa and Broccoli

We use the best Pork quality for this recipe, the famous Iberico black skin pork. It is much more juicy and tasty than any other pork. We serve this dish with black quinoa, being very rich in nutritive benefits, and adding a little crunchy feeling. Then seared broccoli and a gentle cauliflower puree bring delicacy to the dish. My father always use to cook mustard pork chops at home, and this charred mustard flavor left an everlasting sensation in my best food memories.

Long-cooked Red Wine Beef Roll, Orange Glazed Carrots, Bread Crumbs

When I learned the basics of cooking in Catering school of La Rochelle, we participated a contest where we had to present a long cook beef recipe. In that time I had in mind the Pot au Feu, but I wanted to give it an extra richness and flavor. So I opened a very old book of Escoffier, the “father” of French cuisine, and that’s where I discovered the beef Miroton. Many cuisines, including Chinese, recooked two to three times some meat to bring an extra flavor or texture. This time I used the classic Beef Bourguignon, marinated and cooked in red wine for hours. Joshua, our executive chef, gave me the inspiration of the orange glazed carrots and the breadcrumbs to bring a memorable touch to this dish.

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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 travelers who seek a different, intimate and personalised

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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.

For more information, please visit www.the-house-collective.com and www.thetemplehousehotel.com

About Swire Hotels and Swire Restaurants

Swire Hotels has been created to manage soulfully individual hotels in Hong Kong, Mainland China and the USA, providing a characterful experience for well-travelled individually minded travellers who seek originality, style and personalised service. We create distinctive hotels with a sense of place that break with convention.

The company's first hotel, The Opposite House in Beijing, opened in 2008 and was followed by The Upper House, Hong Kong, and then by EAST, Hong Kong and EAST, Beijing. The Temple House in Chengdu is opened in July 2015 and EAST, Miami will open in 2016.

A restaurant division was set up in 2013 to manage the company's stand-alone restaurant operations. Our first restaurant Plat du Jour opened in November 2013 followed by Public and Ground Public in Quarry Bay. The Continental in Pacific Place opened in October 2014 and Mr & Mrs Fox in Taikoo Place in 2015. Our latest addition, the second Plat du Jour opened in Pacific Place in January 2016.

About Sino-Ocean Taikoo Li Chengdu

Sino-Ocean Taikoo Li Chengdu is a 250,000 sqm (approx. 2,710,000 sq ft) mixed-use development located in the heart of Jinjiang District, south of Dacisi Road, east of Shamao Street and close to the popular Chunxi Road shopping area. The project comprises an over 100,000 sqm (over 1,140,000 sq ft) open-plan low-rise retail mall; a 100-room intriguing urban hotel, The Temple House, managed by Swire Hotels; 42 serviced apartments as well as a 47-storey Grade A office tower, Pinnacle One. The complex will be conveniently accessible from the interchange station of Metro Lines 2 and 3.

Sino-Ocean Taikoo Li Chengdu embraces the historic Daci Temple and takes pride in the reinvigoration of surrounding heritage buildings. Welcoming lanes, courtyards, plazas with architecture inspired by traditional and modern streets in the east and west make it unique in Chengdu. Sino-Ocean Taikoo Li Chengdu won the Silver Award for Best Urban Regeneration Project in MIPIM Asia Awards 2012.

Scheduled for a phased opening from 2014 onwards, Sino-Ocean Taikoo Li Chengdu between Swire Properties Limited and Sino-Ocean Land Holdings Limited.

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The Temple Café



The Temple Café Team in The Temple House Herb Garden



Parmesan Waffle, Marinated Mushroom,
Pecan nuts, Cream cheese and greens



Long-cooked Red Wine Beef Roll,
Orange Glazed Carrots, Bread Crumbs

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Mustard Iberico Pork chop
served with Black Quinoa and Broccoli



Puffs with Hot chocolate sauce,
whipped Cream and Vanilla Ice Cream

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