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TEMPLE
HOUSE

Press Release – FOR IMMEDIATE RELEASE

Prelude for Summer – TIVANO presents new Spring menu

(Chengdu, 27th April 2017) The Temple House is proud to introduce TIVANO's new Spring menu that welcomes the upcoming summer. TIVANO always brings the best of Italian cuisines to life in dynamic and delicious ways. Featuring an open kitchen with a vertical rotisserie, open grill and stone fired pizza oven, chefs add an element of theatre as they create authentic regionally-inspired Italian dishes. One of the highlights of TIVANO, is its vine-covered cabana, coupled with comfortable seating and a calming water feature, creates a unique dining experience in Chengdu.



TIVANO



TIVANO Summer Garden

The latest items on TIVANO's Spring menu were inspired by the Nature – the new dishes are generously decorated by fresh organic vegetables and seasonal ingredients. The highlights include: ***Antipasti Misti***, ***Crema Fredda Di Barbabietole Con Pecorino***, ***Pizza Di Montagna***, ***Cotoletta Di Maiale Alla Milanese*** and ***Merluzzo In Polpa di Granchio***.



Antipasti Misti

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Antipasti Misti carries a collage of Italian's nostalgic street foods: goat cheese Bresaola rolls, anchovy with capers stuffed mini peppers and assorted bruschettas.



Crema Fredda Di Barbabietole Con Pecorino

Crema Fredda Di Barbabietole Con Pecorino is made with the seasonal ingredient – beetroot – chilled and just right for the upcoming summer. Pecorino crumble gives this chilled beetroot soup more complex texture as well as flavor.



Pizza Di Montagna

Highlight of **Pizza Di Montagna** is its imported speck ham from the mountain of Northern Italy. Truffle cheese paste and artichokes on this pizza also reveal the classical Northern Italian cuisine style.



Cotoletta Di Maiale Alla Milanese

Cotoletta Di Maiale Alla Milanese is a known dish from Milano. Spain-imported pork chop treated and prepared in Milanese style. Generous portion, accompanied by garden salad, bell pepper, lemon and specially

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created red sauce with a hint of spiciness.



Merluzzo In Polpa Di Granchio

Merluzzo In Polpa Di Granchio is baked codfish on spinach with crabmeat and colourful sweet peppers and assorted vegetables. The special sauce extracted from crabmeat and lobster bisque heightened the umami of codfish. House-made sauce with citrusy taste fits just right for the coming summer. This dish is an abundant feast to the eyes as well as the palate.

TIVANO has won various recognitions from the industry since it opened in 2015: including **Best Western Restaurant of China Feast's Top100** by Restaurant Review, Two Glasses Recommended China Wine Restaurant of **China's Wine List of The Year Awards 2016**, **Best Foreign Restaurants** in Tasty & Fun by Hello Chendu, and **Italian Hospitality Seal – TIVANO for quality restaurant** by Italian Chamber.

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 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.

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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.

For more media queries, please contact:

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