



The story of The Orient Chinese Cuisine began in twenty fifteen, built by family hands and rooted in tradition. We started with classic Cantonese banquet dishes, full of rich, comforting flavours passed down through generations.

As the culinary world changed, so did we. Chef Ivan, raised in Hong Kong where British and Cantonese cuisines blend, brought a unique touch to our kitchen. Through years of hard work, he earned a bronze medal and then gold at the Canadian Culinary Championship, shaping our dishes with fine dining techniques while honoring our roots.

Though our style has evolved, our heart remains the same. This menu tells our story — of where we came from and where we're headed.



Winter /Spring 2026

A journey through decades of Hong Kong café flavours, reimagined for today. From classic throw-back favourites to our signature chef-curated experiences, every dish is crafted with passion and authenticity. Whether sharing small plates, indulging in centrepiece dishes, or celebrating with our pre-order specials, we invite you to enjoy a truly memorable dining experience.

Appetizers – Small Plates, Big Flavour

Weekly Crispy Wonton Tacos (2) \$14

Rotating flavors inspired by Hong Kong and Cantonese flavors. (Vegetarian option always available.)

Hong Kong Typhoon Shelter Chicken Wings (6)\$15

A dish that captures the vibrant spirit of Hong Kong street food 避風塘雞翼

The Orient Signature Egg Roll \$5

Pork, cabbage & carrot with a hint of curry 蛋卷

Veg Spring Rolls (2) \$5

Crispy rolls with cabbage, carrot, celery & green onion 素菜春卷

Shrimp Wonton Soup \$14

Wontons made with shrimp, pork, ginger with BBQ pork and Chinese Napa 雲吞湯

Vegetarian Hot & Sour Soup (2-3 servings) \$22

Vegetarian version of the classic Szechuan soup and Chinese Napa 酸辣湯

Spicy Red Oil Wontons (6) \$16

Shrimp & pork wontons in house chili oil with crispy pickled daikon 紅油抄手

Salt & Pepper Squid \$26

lightly coated crispy squid tossed in our made in the house salt & pepper spice 椒鹽鮮魷

Pan-Fried Chicken Dumplings (6) \$14

Golden pot stickers filled with chicken & veg 雞肉鍋貼

BBQ Pork Spare Ribs \$20

Juicy, tangy pork ribs — Hong Kong-style glaze, grated Annapolis Valley Gold cheese 港式燒排骨

BBQ Pork \$18

Cantonese-style barbecued pork, Chef's specialty 叉燒

Sides

Szechuan Pickled Daikon \$6

Crisp daikon pickled with Szechuan spice for a bold, tangy crunch.

Golden Kimchi \$6

Sweet, sour, and lightly spicy

Centerpieces – The heart of the table

Braised Pork Belly \$28

Tender pork belly slow-braised in sweet soy, served over a silky celeriac and parsnip purée.

Brightened with house-pickled daikon for a perfect balance of richness and acidity.

Hong Kong Café Curry Katsu Bowl \$26

Crispy golden pork tenderloin katsu stacked over fragrant jasmine rice, finished with velvety Hong Kong-style curry and paired with seasonal local vegetables — a comforting twist on a classic café favorite.

Galbi Short Ribs \$32

72-hour braised galbi short ribs, richly marinated and melt-in-your-mouth tender. Served with Szechuan fried rice and our signature golden kimchi for depth and heat.

Crispy Tofu Steak (Vegan) \$25

Golden tofu steak topped with sautéed eggplant and local wild mushrooms in a delicate black bean glaze. A vibrant and satisfying plant-based centerpiece.

Ocean's Bounty – Weekly Catch \$Market Price

Fresh Nova Scotia seafood prepared with inspired Hong Kong flavors. A rotating main course based on what's local, seasonal, and best that day. Ask your server.

The Orient Imperial Noodle Bowl

Crispy Chicken – \$19

Crispy boneless chicken, tender and golden, perfectly paired with chewy Chinese thick noodles.

Braised Nova Scotia Pork Belly – \$22

Tender, melt-in-your-mouth braised pork belly from Nova Scotia, paired with chewy Chinese thick noodles.

Choose your broth:

Fragrant Hong Kong Café Curry Broth

A rich and aromatic golden curry broth, inspired by classic Hong Kong café flavors. Served with fresh greens and house-pickled vegetables.

Bold Szechuan Spicy Broth

A fiery and aromatic Szechuan-style spicy broth, balanced with savory depth. Served with fresh greens and house pickled vegetables.

Vegetarian option available upon request

Desserts

Hong Kong Egg Tart Jewels (2) \$10

Freshly baked to order with a flaky buttery crust and silky custard. (Please order at the start of your meal — baking takes 30 minutes to serve them at their best)

Hong Kong Coconut Tapioca Pudding \$9

A creamy coconut pudding featuring delicate tapioca pearls, draped in smooth black sesame cream. This dessert balances rich nuttiness with gentle sweetness — a classic Hong Kong treat with a modern touch.

Comfort & Tradition

A collection of signature classics and everyday favourites inspired by the timeless flavours of Hong Kong cafés. From comforting stir-fries to beloved throwback dishes, each plate is prepared with care, tradition, and balance. Designed for sharing and best enjoyed family-style, these are the dishes that have brought people together for generations.

À La Carte – Best enjoyed family-style

Sweet & Sour Pork \$26

Crispy pork in tangy Cantonese-style sauce 咕嚕肉

Dry-Fried Green Beans \$24

Charred green beans with minced pork & Szechuan spice 干煸四季豆

Szechuan Eggplant \$23

Stir-fried eggplant with minced pork in sweet-spicy sauce 魚香茄子

Satay Beef \$29

Wok-seared beef in fragrant satay sauce 沙嗲牛肉

Salt & Pepper Dry Ribs \$26

Crispy pork ribs with house salt & pepper blend 椒鹽排骨

Ma Po Tofu \$23

Silken tofu & minced pork in spicy bean paste 麻婆豆腐

The Lion Head Braised Meatball in a Hotpot \$29

Tender pork meatballs slow-braised in a savoury, aromatic broth. 紅燒獅子頭

Hot Chili Chicken \$27

Tender chicken in bold, spicy-sweet chili sauce 辣子雞片

Black Pepper Beef Hotplate \$29

Sizzling Local Beef with onions & HK black pepper sauce 鐵板黑椒牛柳

Black Pepper Chicken Chop Hotplate \$27

Juicy chicken chop seared on a sizzling hotplate with bold black pepper sauce. 鐵板黑椒雞扒

Wok Favourites – Canadian Classic

Ginger Beef \$29

Crispy sirloin in a gingery chili glaze 姜牛絲

Sweet Chili Ginger Chicken \$27

Crispy chicken in a sweet-spicy ginger garlic sauce 左宗棠雞

Signature Stir-Fries \$27

Choice of: Chicken | Beef (+\$2) | Shrimp (+\$2)

Kung Pao – Salty, sweet, spicy with garlic 宮保小炒

Szechuan – Mildly spicy, sweet 四川小炒

Sweet & Sour Chicken \$27

Crispy chicken in pineapple sweet & sour sauce 咕嚕雞

Lemon Chicken \$27

Golden chicken with house-made lemon sauce 檸檬雞

Mixed Veggie Stir-Fry \$25

Choice of: Chicken | Beef (+\$2) | Shrimp (+\$2)

Broccoli, peppers, onions, carrots 雜菜小炒



Noodles & Rice

Yang Chow Fried Rice \$25
BBQ pork, shrimp, and green peas 楊洲炒飯

Shrimp and Egg Fried Rice \$24
Shrimp and egg 蝦仁蛋炒飯

Egg Fried Rice \$21
Choice of:
Vegetables | Chicken (+\$2) | BBQ pork (+\$1)
雞蛋炒飯

Steamed Jasmine Rice
(Small) \$3.5 / (Large) \$13

Shanghai Fried Noodles \$25
Thick noodles stir-fried with BBQ Pork,
cabbage & carrot 上海粗炒

Beef Rice Noodles \$26
Cantonese-style stir-fry with tender beef 乾炒牛河

Singapore Fried Noodles \$26
BBQ pork, shrimp, egg & vermicelli tossed with curry spice
星洲炒米粉

Dan Dan Noodles \$25
Thick noodles topped with savory pork in house spicy Dan Dan sauce
擔擔麵

Vegetarian

Stir-Fried Garlic Green Beans \$22
Fresh green beans with garlic 蒜蓉四季豆

Black Bean Eggplant \$22
Eggplant in savory black bean sauce 豉椒茄子

Salt and Pepper Tofu \$22
Crispy tofu seasoned with house salt & pepper
椒鹽豆腐

Mixed Vegetable Stir Fry \$22
Broccoli, onions, peppers, and carrots
雜菜小炒

Meat Lover Meal for Two \$77
2 Eggrolls
Ginger Beef
Sweet & Sour Chicken
BBQ Pork Fried Rice

No Substitution

Pre-Order Dishes

Peking Duck 北京片皮鴨 (48-hour notice 提前48小時)

Traditional 傳統風味 – \$148

- Sliced duck with 18 steamed pancakes
- Duck soup with tofu & napa cabbage
- Szechuan shredded duck stir-fry

Fusion 創新風味 – \$138

- Duck skin amuse-bouche with sugar & broccoli shoots
- Sliced duck with 18 steamed pancakes
- Shredded duck stir-fry in wonton tacos

Signature BBQ Duck (whole) 招牌燒鴨 – \$78

Cantonese-style BBQ using premium Brome Lake duck, sweet plum sauce

The Ultimate Lobster Experience 至尊龍蝦盛宴 (24-hour notice 提前24小時)
Seasonal Price 時價

Fresh local lobster, prepared your way — Chef Ivan Chan's award-winning styles

- Ginger & Scallion 薑蔥
- Hot Chili 香辣
- Steamed 清蒸薑蔥
- Black Bean 豉汁
- Lobster Tower 龍蝦塔
- Cheese Noodles 芝士撈麵
- Typhoon Shelter 避風塘
- Dan Dan 擔擔

Beer 啤酒

- Alexander Keith's (330ml) \$7.5
- Lake City Cider District 5 (355ml) \$8
- Propeller Galaxy IPA (Can 355ml) \$8
- Tsing Tao (330ml) \$9
- Asahi Super Dry (500ml) \$9

Nova Scotia White Wine

- House White Wine (Glass, 250ml) \$13
- Grand Pré Tidal Bay (Bottle, 375ml) \$21
- Mercator Compass Rosé (Bottle, 750ml) \$38
- Lockett Phone Box White (Bottle, 750ml) \$37
- Lockett Chardonnay (Bottle, 750ml) \$41
- Benjamin Bridge Nova 7 Sparkling (Bottle, 750ml) \$49

Nova Scotia Red Wine

- House Red Wine (Glass, 250ml) \$14
- Grand Pré Castel (Bottle, 375ml) \$20
- Lockett Phone Box Red (Bottle, 750ml) \$38
- Lockett Old Bill (Bottle, 750ml) \$42

Mocktail

Hong Kong Cafe Long Island Iced Tea (non-alcoholic) \$8

(add 1oz Vodka) \$13

A refreshing mocktail inspired by the iconic cha chaan teng tradition,
Bold black tea, brewed strong and chilled to perfection, served over ice.

Tea & Soft Beverages 茶與清飲

- Chinese Tea (per person) \$3
- Canned Soft Drinks \$3.5
- Juices \$4
- Sparkling Water \$4.5

- Corkage fee \$15 -