

M E N U

Weekend Brunch



Celio's French Delight



Slices of brioche dipped in cinnamon-vanilla custard, caramalized on the griddle and finished with a dusting of powdered sugar.

Topped with whipped cream, seasonal berries, and a drizzle of warm maple syrup

17.49

Greek Omelette



Three-egg omelette filled with vine-ripened tomatoes, baby spinach, tangy feta, red onions, and briny kalamata olives. Served with a side of toast.

18.50

Nutella - Strawberry Pancakes



2 golden pancakes stacked high and generously layered with creamy Nutella, topped with fresh, juicy strawberries, and whipped cream.

Drizzled with more Nutella and a light dusting of powdered sugar.

18.50

Biscoff Pancakes



2 golden pancakes smothered in warm, creamy Biscoff spread and topped with a generous drizzle of Biscoff sauce. Finished with crushed Biscoff cookies for the perfect crunch, a swirl of whipped cream and a touch of caramel

drizzle

18.50

Maple-Kissed Chicken & Waffle Stack

Juicy, hand-breaded buttermilk chicken, served over a freshly made Belgian waffle.

Finished with maple glaze and a dollop of butter for the perfect balance of sweet and savoury

19.50

Meatlovers Omelette

A protein-packed omlette loaded with crispy bacon, savoury sausage, seasoned ground beef folded with melted cheddar and mozzarella cheese. Served hot off the grill and finished with a sprinkle of fresh herbs

18.50

Celio's Deconstructed Avocado BLT

Smoky bacon, butter lettuce, vine-ripened tomatoes, and avocado slices on toasted brioche with house sauce. Served with a side of french fries

17.50

Mango Mousse



Light and creamy mousse made with fresh ripe mangoes, whipped to perfection

15.50