

A Burger Factory offering with onions and gruyere cheese.

TREND

BANGKOK BURGERMANIA

Carnivores take note: There's a bounty of good burgers these days in the Thai capital. Diana Hubbell checks out some of the new joints dishing up everyone's favorite fast food.

Burger Factory

The chefs at Burger Factory proudly make everything from their pillow-soft buns to their house-ground patties from scratch. There are currently 11 burger varieties on offer, including a veggie special to sate the meat-adverse. 3 *Ekkamai Soi 10, Sukhumvit 63 Rd.*; 66-2/714-4249; burgers from Bt250.

The Firehouse

This small burger joint, amid the bars and clubs of buzzing Soi 11, serves top-notch versions of classic pub grub, complete with burgers made from your pick of locally sourced, sustainable or Australian Angus beef. 3/26 *Sukhumvit Rd. Soi 11*; 66-2/651-3643; firehousethailand.com; burgers from Bt195.

Esca Burgers & Shake

Here you can dig into an old-fashioned Angus patty slapped on a bun next to nostalgia-inducing sides like chocolate milkshakes and onion rings. Favorites like the Quarter Cow draw crowds, but just as many come for the custom-mixed cocktails. 112 *Phra Athit Rd.*; 66-87/363-2629; burgers from Bt170.

25 Degrees

This L.A. import is resolutely gourmet. Though the restaurant makes several playful nods to the patty's plebian past—servings come wrapped in brown paper bags—these burgers are unabashedly luxe. 188 *Silom Rd.*; 66-2/238-1991; pullmanbangkokhotelg.com; burgers from Bt330.